

DECEMBER 10, 1955

THE NATIONAL *Provisioner*

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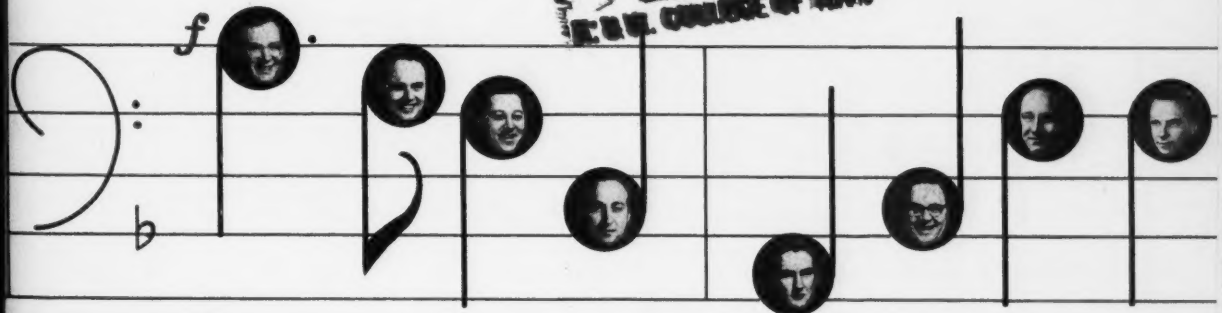
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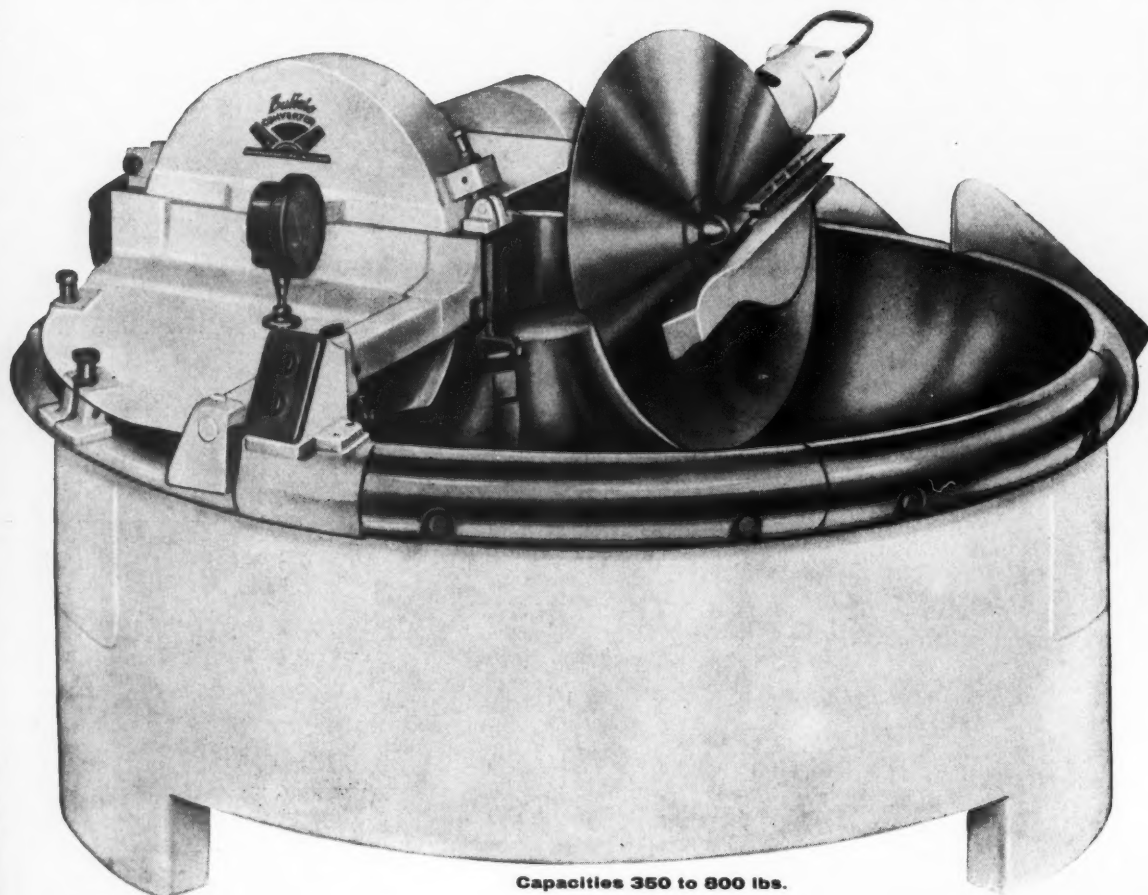
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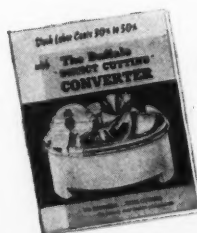
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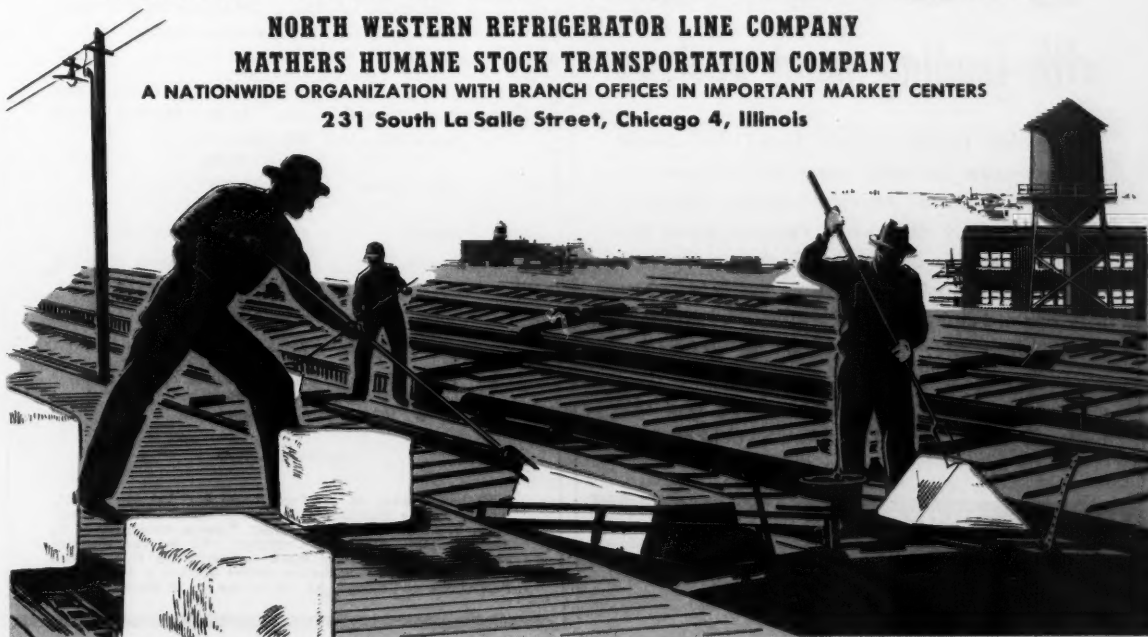
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THE NATIONAL *Provisioner*

VOLUME 133 DECEMBER 10, 1955 NUMBER 24

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News and Views

THE NATIONAL PROVISIONER

VOL. 133 No. 24

DECEMBER 10, 1955

Be Proud of Profits

Although, as they say in election reporting, "only scattered returns are in," we hope that the annual statements already released by a few meat packing companies are indicative of a general improvement in industry profits during the year just closed.

Around mid-year we mentioned our belief that 1955 was a "now-or-never" period in which, with consumer incomes, spending and gross national product at unprecedented highs, and with meat volume at a level permitting favorable economic use of plant and labor, the industry should be able to prove that meat packing is not a "blighted area" of American business.

There is one point we want to make at this time.

Whether packers' profits for 1955 are better, good or excellent, we do not believe that anyone in the industry should be apologetic or take a defensive attitude in response to any snide comments which may come from political, labor or other sources.

If packers made profits, they made them honestly and the hard way. Profits constitute the reason they are in business.

Relate industry earnings to any factor — net worth, dollar sales, pounds of meat handled or tonnage of livestock processed — and you still end up with figures which represent only tiny fractions of the workman's pay envelope, the producer's livestock check and the housewife's meat bill.

It certainly is true of American meat packing that seldom has so much been done for so many for so little. With the industry still struggling to reach a level of earnings adequate for its continuance and progress it is almost inconceivable that there ever will be a time when its profits can be described truthfully as "too great."

Substantially Improved earnings for the 1955 fiscal year were reported this week by The Cudahy Packing Co., Omaha, and Geo. A. Hormel & Co., Austin, the first major packers to issue annual reports covering that period. Last year's prediction by Cudahy executives of a "new era" for the firm following its major readjustment at the end of the fiscal 1954 was borne out in 1955. The company's net earnings amounted to \$2,702,755 in the year ended October 29, compared to a loss of \$7,162,254 in the 1954 year. (See page 42 for detailed report.) The 1955 profit was Cudahy's highest since 1950 when the company earned \$3,019,237. In 1951 Cudahy reported net earnings of \$1,350,411; in 1952 the firm had a loss of \$6,904,439, and in 1953 Cudahy earned a profit of \$542,677.

Geo. A. Hormel & Co. reported net earnings of \$3,734,223 for the 1955 fiscal year, compared to a profit of \$1,833,440 in 1954. Dollar sales hit a new record of \$336,603,084, and sales tonnage exceeded one billion pounds for the first time in the company's history, amounting to 1,153,926,547 lbs. Hormel's net profit for 1955 equals 1.14c per dollar of sales and 33c per 100 lbs. of product sold. A detailed report of the Hormel fiscal year appears on page 26.

Dates for Meat promotions during the next few months, as recommended by the National Meat Promotion Committee at a meeting in Chicago last weekend, are: January 12-21, lamb; January 26-February 4, pork; February 9-18, beef, and March 22-31 (pre-Easter), ham and lamb. The committee, composed of retailer, producer and packer representatives and the National Live Stock and Meat Board, works to coordinate and amplify merchandising efforts of the various groups by attempting to set a schedule for retailers to follow in their advertising and promotion plans for meat.

Going Fast is booth space for the suppliers' exhibit to be held during the tenth annual meeting of WSMMPA, February 13-16 at the Sheraton-Palace Hotel, San Francisco. E. Floyd Forbes, WSMMPA president and general manager, said this week that very few booths are left and indications are that the 1956 exhibition will be the largest and most diversified the association ever has had. WSMMPA also is receiving applications for hospitality rooms now at the association's San Francisco office.

Whether Handling of prepackaged meats and cold cuts in supermarkets and delicatessens should be the job of grocery clerks or meat cutters is the touchy problem being argued at a NLRB hearing opened in Los Angeles this week. The NLRB is attempting to resolve a jurisdictional dispute between AFL Retail Clerks and AFL Meat Cutters, which flared up several weeks ago in San Diego when the meat cutters demanded that packaged meats be transferred from storage cabinets to meat counters. San Diego is seen as a testing ground for the entire state and eventually the nation. The hearing is on the Clerks' petition for NLRB-conducted elections in all union markets, with employees, including butchers, voting on which union they want as their bargaining representative.

The 14c Wage increase granted by the meat packing industry this year probably will stand as the highest across-the-board raise of any major industry in 1955. The Amalgamated Meat Cutters & Butcher Workmen of North America, AFL, predicted in the December issue of *The Butcher Workman*. The average for major industries is seen as somewhere around 10c an hour.

TABLE 1
RETAIL PRICES OF TEST LINE
OF PREPACKAGED FROZEN
RED MEATS

ITEM	Retail Price Per Pound
Beef	
Pot roasts99
Rib roasts	1.29
Beef stew89
Sirloin roast	1.19
Beef tenderloin	3.59
Top sirloin steak	1.89
Round steak	1.29
Strip sirloins	2.59
Veal	
Leg89
Cutlets	1.29
Tenderloin	1.23
Pork	
Chops	1.59
Roast	1.19
Tenderloin	2.19
Lamb	
Chops	1.89
Leg	1.19
Quick-Fix	
Hamburger patties71
Loin lunch steaks	1.10
Sandwich steaks	1.18
Buttered beef steaks90
Veal cutlets	1.24

TABLE 2
COMPARISON OF RETAIL
PRICES PER POUND

	Frozen (Bone- less)	Non- Frozen (Bone-in)
Beef		
Pot roast99	.93
Rib roast (4 lbs. and 6 lbs.) ...	1.29	.73
Beef stew89	.69
Sirloin roast	1.19	1.15
Beef tenderloin ..	3.59	2.29
Top sirloin steak ..	1.89	.99
Round steak	1.29	.95
Strip sirloin steak	2.59	1.19
Veal		
Leg of veal89	.59
Cutlets	1.29	1.09
Pork		
Chops	1.59	.94
Roast	1.19	.48
Tenderloin	2.19	1.09
Lamb		
Chops	1.89	1.29
Leg of Lamb ...	1.19	.79

TABLE 3
SHARE OF DOLLAR SALES FOR
FROZEN PREPACKAGED ITEMS

	Per cent
Strip sirloins	21
Pork chops	14
Beef tenderloin	10
Rib roasts	6
Sirloin roast	6
Lamb chops	4
Hamburger patties	4
Loin lunch steaks	4
Sandwich steaks	4
Buttered beef steaks	4
Beef stew	3
Top sirloin steak	3
Pork roast	3
Pot roast	2
Round steak	2
Veal cutlets	2
Pork tenderloin	2
Lamb leg	2
Veal cutlets (frenched)	2
Veal leg	1
Veal tenderloin	1
Total	100

Experience of Retailer in Swift's Packaged Fro



Kroger Merchandiser C. E. Armstrong describes the new line, prices and how products have sold during the initial test.

WHAT has been done to date—and with what results—in the Detroit test market area with Swift & Company's new line of tender-frozen prepackaged red meats was summarized recently by C. E. Armstrong, general manager of merchandising of the Kroger Co., Cincinnati.

Speaking before the twenty-second annual meeting of the National Association of Food Chains at Chicago, Armstrong stated he was not drawing conclusions or predicting any trends. While his company is one of the large chains participating in this merchandising experiment, Armstrong said that he was not speaking on behalf of Kroger. He cautioned that a six-month merchandising effort scarcely can be used in reaching a conclusion as to the success or failure of a whole new system of meat merchandising.

In Detroit, the market testing of Swift's prepackaged frozen red meat line began on May 17, 1955 with six stores participating. Retail outlets were added until there are now more than 120 stores selling Swift's new frozen meat line. There are definite plans to introduce the line in Boston, Kansas City and Cleveland.

The upswing in interest and acceptance of frozen foods by the home-maker, many of whom now have deep freezer space, and the availability to the retailer of facilities for transporting and storing frozen foods, are factors that make the current market tests different from similar attempts made in the late 1920's.

ONE FAMILY: All the packages for the new meat line form a single family that is closely related in appearance. The meat products in the line are wrapped in moistureproof cellophane, packed in grease-proof cardboard boxes and are overwrapped with printed metal foil. The decision to use this type of packaging was based on laboratory and consumer testing, Armstrong said.

Another feature of the packages

is that they carry recipes and cooking instructions on them, which appeals to the young homemakers. (Photo at right gives general idea of the package used.)

Most of the Detroit outlets are now selling 23 separate items in Swift's line. Ten are beef products; three are pork; three, veal; two, lamb and five are "quick-fix" items such as frozen hamburger patties and luncheon steaks. In addition to these 23 items now being stocked in most of the participating stores, poultry, meat pies and additional meat cuts are available, or will soon be available—making a total of 44 items planned for the near future.

QUALITY IMPLIED: The meat is packer graded. However, no grade is shown since Swift relies on the reputation of its name. The meat is closely trimmed of fat and completely boned, except for the lamb chops, and the meat is formed, as far as possible, into a shape to conform to the rectangular package. This means that the housewife finds a different shaped piece of meat in the package than the one which she customarily buys fresh.

The average package in the line weighs 1 lb.-3 oz. and retails at \$1.56 per unit. Packages vary from 8 oz. for the quick-fix items to more than 6 lbs. for rib roasts.

The cost per pound for the 23 items averages \$1.05. Retailers have been averaging \$1.30 per pound, making the dealer's markup about 20 per cent, according to Armstrong.

Based on September prices, retail prices ranged from 71c per pound for hamburger patties to \$3.59 for beef tenderloin. (See Table 1.) Five of the 21 items listed retail under \$1 per pound, 15 are under \$1.50 and three are more than \$2 per pound.

Table 2 shows how the retail prices (September) for the new line compared with prices for related fresh meat cuts. Because of the trimming and boning of the frozen product, actual price comparisons are difficult

ern Marketing

ed frozen Meat

to make. Of course, the housewife must make her own decisions on this information.

WHAT SELLS BEST: Strip loins and pork chops have been the leaders in dollar sales. The ten beef items have accounted for more than half of the total dollar sales, and the five quick-fix items for another 18 per cent. (See Table 3 for dollar sales breakdown for the items.)

Experience in the original stores shows that this frozen meat line has equaled 6.8 per cent of total meat sales, with individual stores varying from 4.7 to 9.6 per cent of meat sales. For example, a store grossing \$50,000 in weekly sales has been selling about \$13,000 worth of all types of meat. Weekly sales for the frozen prepackaged red meat line would amount to \$900, or at the average retail price of \$1.56 per package, approximately 570 units per week. At a 20 per cent markup, this means about \$180 mark-up a week.

Experience so far indicates the sales of frozen meats have not reduced the volume of fresh meat business in the test stores.

Most of the cases now being used for frozen meat are 8- to 11-foot low temperature cases, usually located in the line of self-service meat cases. Swift makes frequent store-door deliveries. One advantageous aspect of these frequent deliveries is the elimination of backroom stocking. Up to now most of the stores involved have been able to carry their entire stock right out in the sales case.

These frozen meats are now being sold in large supermarkets in all types of income areas. Current figures show that sales have been slower in some of the stores serving the lower-income families. This may be because the cost of the product is higher than that of the fresh untrimmed meat cuts, or because the lower income homes have little or no freezer space.

PRAISE AND PITFALLS: In talking with shoppers in its stores that handle the Swift frozen prepackaged red meat line, Kroger has found that about 40 per cent have tried one or more of the items. Most of those who had not tried them gave price as the reason, Armstrong observed.

Of those who tried the products



IN LOOKING AT THE LATEST, Polly Cleland of the Swift & Company staff, shows a homemaker some of the packages of Swift's new tender-frozen boneless steaks, chops and roasts.

and liked them, most referred to the ease of storage and preparation. They also liked the cooking instructions and recipes printed on the packages. Men said they liked the products because they are boneless and easy to carve on the table. Those shoppers who tried the meats and did not buy again gave price as the reason, or said they did not like frozen meat as well as fresh meat. About half the buyers planned to use the meat within three days after purchase. Less than one-third intended to store the product for later use.

Newspaper ads, point-of-sale leaflets and store demonstrations were used to promote the new line during the first six weeks.

The period of test marketing has been too short to indicate a trend, but experience to date has been good. In fact, Armstrong said, it has been good enough to suggest that if this program grows, and if the experiment is a success, merchandising frozen meats can mean greater sales opportunity for all food retailers.

HAVE MORE—EAT MORE: The tests, as far as they have gone, seem to indicate that meat sales can be increased through the greater convenience of the frozen product, better availability and the growing use of freezer space in the home. If the customer can be persuaded to keep more meat at home, the chances are good that she will use more meat.

If frozen meat merchandising expands, it may change the entire system of meat distribution. More freezer storage facilities will be necessary at the packer level, more low temperature trucks and low temperature storage will be required at all levels and

different display facilities will be needed in the stores.

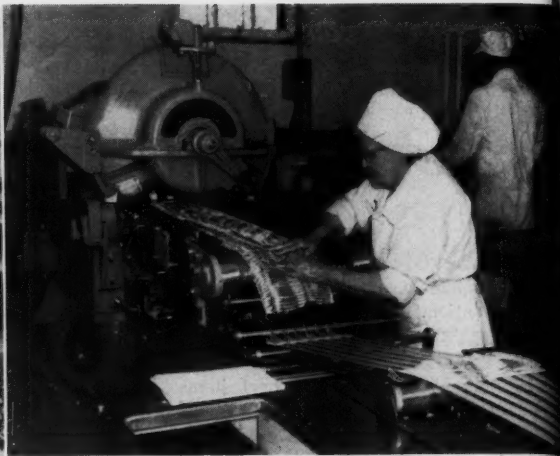
Armstrong concluded by stating that the frozen prepackaged red meat experiment is a three-way proposition: 1) Swift has provided the first impetus for a great change in meat handling. 2) Retailers can provide the merchandising know-how and lay plans to match its growth. 3) *The customer will make the final decision.*

At the time of embarking on the test the packer pointed out that it is not a matter of Swift or any other meat packer determining or preferring a particular course they may wish to follow in the marketing of meat. It is simply a case of being prepared for the course dictated by consumer demands. In the final analysis, the housewife will determine the manner in which she will buy the meat for her family. Economic conditions will affect that decision.

Repeated tests by Swift scientists, dating back to World War I, show that freezing retains all of meat's nutritive content, flavor and tenderness if the product has been properly quick-frozen, packaged, stored and distributed.

"Swift & Company's basic business is meat," company spokesmen said. "We look upon quick-frozen, prepackaged meats as one of many forms into which we process and sell meat. The biggest factors in the rising importance of frozen, prepackaged meats are the buying habits and preferences of the housewife who today is demanding more convenience in prepackaged quality foods. It is our job to produce the meat in the form she wants and get it to her in the most efficient and economical manner."

A Packaging Feature



— **High Speed** —→

LEFT: Employee de-combs, squares and feeds slabs to slicer.
ABOVE: Operator hits 90% in separating shingled bacon.

Bacon, Loaf Packaging by Sucher

A NEW high speed bacon line is a major addition in the expanded packaging operation at the Sucher Packing Co. of Dayton, Ohio.

Here, through functional coordination of work and machine potential, a streamlined packaging operation has been achieved in which a single crew packages, ready for shipment, from 1,600 to 1,700 lb. units of bacon per hour. Milton Rosenthaler, Sucher vice president of engineering, developed the packaging setup along with the equipment supplier, U. S. Slicing Machine Co.

Basically, the new technique takes advantage of a physical law, namely, that a material of uniform density will have the same weight in the same volume. Trimmed to a close standard on the cutting floor, and processed uniformly, Sucher's slab bacon possesses uniform density. Slabs of similar weight are compressed to a standard size at the same pressure by a bacon press. Consequently, a stated number of slices will have the same relative weight.

Working from this basic premise, management evolved its packaging technique. A simple grease-proof bacon board is used as a base for the package. The number of slices cut per pound is fixed by adjusting the speed slicer's carriage, while controlling the speed of the takeaway belt determines the depth of the shingling. The shingling is adjusted to cover the face of the baseboard.

In actual operations one employee

squares the slabs which are railed into the room from a blast chiller which tempers the bellies to approximately 26° F. He also feeds the slicer.

As the shingled slices approach the end of the takeaway conveyor, another operator separates them into approximate weight groupings and guides them onto the baseboard automatically positioned by the machine. This senior employee makes weight by this separation approximately 90 per cent of the times, claims Robert Bassett, sliced bacon foreman. The positioning of the shingle to the face of the board is predetermined by the relationship of the board holder and the slide off bars. As the operator slides the bacon, the first slice rests at the edge of the board and her continued forward motion frees the board. The completion of her slide-off motion deposits the balance of the shingled bacon on the board. Both

the drop off point of the takeaway conveyor and its height facilitate the separation of the shingled bacon.

The same operator also grades out the second brand bacon. Of course, this requires a closer check weighing and also placement on the baseboard, as the depth of the second grade slices will vary.

The baseboard with the shingled bacon moves by conveyor belt to the check weighing stations. Four operators check weigh all the bacon units. Each operator has make-weight slices of both the first and second grade bacon, so that any of the oncoming packages can be adjusted for weight. The bands on the conveyor and the Exact Weight scale platter are aligned for easy transfer of the baseboard units. The flow of packages is constant with no temporary accumulation of unweighed units. Bassett points out storage of units before check scaling is a non-productive operation that has been eliminated.

The ability of check weighers to handle approximately 400 units per hour is attributable, in part, to the high percentage of correct weight separation made by the first operator.

The check weighed units move to the Hayssen overwrapping station. The firm uses Milprint rolls of printed cellophane for overwrapping. The first of the operators places the board on the intake conveyor of the wrapping machine and also checks the grade of the product. Any bacon falling in a grade which is not then being packaged is set aside for wrapping



BLUE PRINTS for future plant addition are examined by Harry Samler, president, and Milton Rosenthaler.



ADJUST bacon position on board and weigh.



OVERWRAP discharge and carton pack.



FOREMAN Robert Bassett scans overwrap.

when the suitable roll of cellophane has been placed in the machine.

The second operator packs the sealed packages into fibreboard shipping cartons and seals the cartons with gummed tape. The shipping containers are placed on skids for movement to the order cooler.

Recently, Sucher Packing Co. redesigned the wrap used on its first grade bacon which carries the registered name of "Yummy." The bacon package features a large window in the center with yellow and red borders. The top of the package carries the brand name while the bottom legend deals with firm and product identification. One side carries a picture of the firm's "Yummy" porker and the other has a price panel with the firm's merchandising slogan, "Sucher's Yummy Fine for the Yummy." Federal inspection and "Keep

Under Refrigeration" legends are also located on the side border. One side of the package has a blue border for a better color impact in mass displays. By combining both light and dark colors, the package achieves recognition irrespective of the colors employed on other packaged products in the retailer's display case, according to Harry Samler, president.

Another packaging division activated recently is the Flex-Vac operation for sliced luncheon meats. The firm currently is packaging 10,000 lbs. of sliced meats per week. In this department a suitable technique and layout were developed. Proper placement of equipment solved a space problem efficiently. One operator feeds the two U. S. slicers which stack the slices to a predetermined count.

The stacked product travels to two check weighers who make weight and

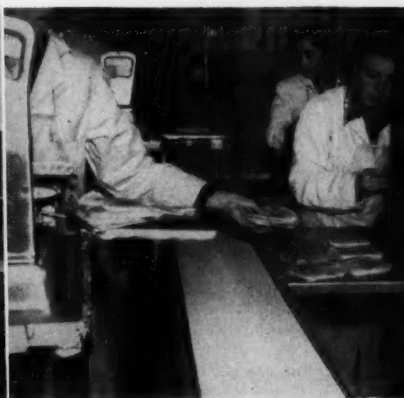
then transfer the stacks to the apron table of the pouch inserters. These two stations are separated by the width of a conveyor belt. The pouch inserters use an upright mandrel to place the sliced product in the Flex-Vac pouches. Management elected to use the upright mandrel because the delicate nature of sliced product, such as boiled ham, calls for careful handling if the slices are to have an attractive appearance in the package.

The filled pouches are placed in a set pattern on the belt conveyor which deposits them in a vertical position on the incline conveyor carrying the product to the Flex-Vac unit. The pouches arrive at the sealing station in a vertical position with the open end on top. The machine operator merely picks up the package and places it in the sealer header. None of her time is used in positioning the

CONVEYORS bring sliced meats to weighers.

WEIGHERS pass product to pouch inserters.

PACKAGE comes upright to vacuum-sealer.





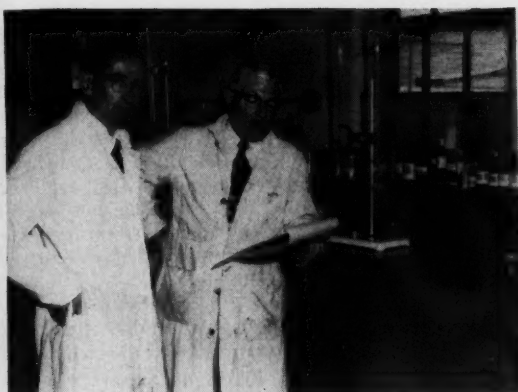
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QUALITY CONTROL findings are discussed in the Sucher company's new laboratory by Dr. William J. Sutton, director of quality control, and H. W. McConkey, plant superintendent.

package and, consequently, maximum utilization of the machine is achieved. The sealed packages glide back onto the conveyor and travel to the pack-off station where another operator examines the seal and places the packages in cartons for shipment to the retail trade.

The area used is U-shaped with the slicing and sealing machines being virtually aligned. The depth of the space is slightly greater than the take-away belt on the slicers. The check weighing station is at the end of the takeaway belt.

Rosenthaler states that this department is in its initial operational stage and that productivity will be increased as techniques are mastered and perfected.

In its Cryovac operation, the firm developed its own dunker. Located adjacent to the two vacuum pulling and crimping machines, this unit has a basket of stainless steel rods, approximately 2 ft. x 3 ft. in size. Cam action dips the basket in and out of the water. Temperature of the bath is thermostatically controlled. On its out-cycle, the basket moves upward sufficiently to cause the packages to glide down onto a roller gravity conveyor which carries them to the packoff station. The Cryovac machine operators toss the packages into the basket. The dip

period of the basket is sufficient to insure proper shrinkage of the plastic pouch. Directly above the water vat is a hood connected to a duct which carries the hot water vapor to the outside.

The individual packages are catch-weight scaled and placed in fibreboard shipping containers. The shipping containers are sealed with a hand air-powered stapler. Rosenthaler states the stapler makes an effective closure and eliminates the need for any handling of the loaded fibreboard box. The packoff operation is performed on a roller conveyor. Setting several boxes on the conveyor, the packoff operator can make weight ranges, if required, and close the boxes as they are filled. The roller conveyor carries the boxes to the gross weight scale.

To keep abreast of the quality control problems created by packaging, the company has installed a quality control laboratory which is being operated under the direction of Dr. William J. Sutton.

President Samler states that the firm has plans on the drawing board further to expand its packaging facilities to keep pace with growing demand from the consuming public for the company's processed meat items in self-service packaged form.

Michigan State to Offer Short Retailing Course

Packer salesmen may be able to help retail customers with problems by passing along word about a two-week short course for meat department personnel established by Michigan State University, East Lansing. Tentative dates for the next short course are March 19-30, 1956.

The course will be held in the university's new meats laboratory, scheduled for completion early in 1956.

Subject matter of the short course will include meat pricing, new merchandising and cutting methods, packaging of meat for self-service, display of both service and self-service meats, and proper meat buying, storage and handling techniques. Prepackaged frozen meats and the preservation of meat color also will be discussed.

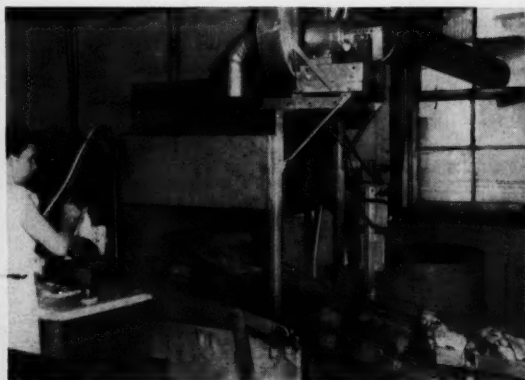
Further details may be obtained from Meat Retailing Short Course, c/o Short Course Department, Michigan State University, East Lansing, Mich.

Salesmen Get Pork Plans Over Closed Circuit TV

As part of the industry-wide effort to step up pork sales, officers of Armour and Company, talked from Chicago to sales division employees recently in a nationwide closed circuit television program.

F. W. Specht, president and chairman of the board, said that the company decided on this program because of the unique situation in the pork market this year and the belief that the needs of the swine and pork industry can be explained to the sales organization more completely and impressively through television.

The television hookup involved approximately 80 stations. Some 4,000 Armour salesmen and sales managers and others met in the television studios to see and hear the program.



LEFT: Basket of immersion machine dips in a regular cycle which holds vacuum-packed meats in heated water for predetermined time. **RIGHT:** Light weight air gun is used in closing and stapling boxes on conveyor.



"Bunn Tying Machines tie our boxes best..."

Says Donald R. Gray
Saratoga Meat Products, Chicago

"Most of our items are boxed," says Mr. Gray, Vice-President of this large meat specialty firm, "and require good, fast, economical tying. That's why we use Bunn Machines. They're 5 to 10 times faster than hand tying... they tie more securely... and never waste any twine."

Operation of Bunn Tying Machines is simple and tireless... requires no training. They adjust automatically to any size or shape. Operator just places the box or package on the machine and steps on the treadle. In 1½ seconds or less it is tied with proper tension and a slip-proof knot, and with exactly the right amount of twine.

Bunn Tying Machines have solved the tying problems of hundreds of firms. They can do the same for you.

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Hormel Profit Rises to \$3,734,223 in 1955 Fiscal Year as Sales Hit New High

Net earnings of Geo A. Hormel & Co., Austin Minn., during the fiscal



H. H. COREY

year ended October 29 amounted to \$3,734,223, more than double the profit earned in the preceding year, as sales tonnage exceeded one billion pounds for the first time in the company's history and dollar sales hit a new peak, H. H. Corey, chairman, revealed this week in Hormel's annual report.

Earnings during the 1954 year, seriously hampered by the hog shortage, totaled \$1,833,440, a profit of only .55¢ per dollar of sales. Net profit during the year just concluded, though improved, still continues low as compared to almost any other class of business, amounting to only 1.14¢ per dollar of sales and 33¢ per hundred-weight of product sold, Corey said.

Net dollar sales for the 1955 year amounted to \$336,603,084, an increase of 1.4 per cent over the previous year, which had been the highest. Sales tonnage increased for the ninth successive year and amounted to 1,153,926,547 lbs., an increase of 16.4 per cent over 1954.

The moderate dollar sales increase, as compared to the large increase in tonnage, reflects the lower prices of livestock and product.

The 1955 profit amounted to \$7.30 per share of common stock, compared to \$3.41 in fiscal 1954 and \$5.73 in 1953.

"We are pleased with the progress of the business during the year," Corey said. "Over the past ten years we have invested considerable money in new facilities and modernizing our Austin and outside plants. These investments proved to be justified this year and made possible our increased volume."

The year-end joint earnings distribution to employees amounted to \$2,182,012, or 3.091 checks, based on a 40-hour week. The company's contribution to the Hormel Employees' Profit-Sharing Trust, which provides retirement benefits for employees, amounted to \$2,022,780.

During the fiscal year, Hormel paid off \$1,200,000 of its long term debt, which was not due to be retired until November 15, 1955, leaving a balance owing on the term loan of \$10,800,-

000, with no payment due until November 15, 1956, Corey said. Other than the term loan, the company had no borrowed money at the year end. The company's cash, accounts receivable and government securities were greater than the total of all current liabilities.

The strength of the company's financial position, Corey continued, is evidenced further by an increase in working capital, which now stands at \$21,370,242. The improvement in working capital was due to earnings retained in the business and because capital expenditures were less than the depreciation expense for the year.

Capital investments made during the year were largely for the purpose of adding facilities and machinery to improve product and keep merchandise competitive, he explained. "By better planning and rearrangement, we have provided for additional production in many departments without incurring new building costs."

Corey said the plant recently purchased from The Cudahy Packing Co. at Fresno, Calif., will be operated for processing manufactured product and will relieve congestion at the firm's other California plants. No slaughtering is planned at Fresno. "At a relatively small expenditure, we have placed the plant in operation and will continue to remodel it as we expand to new lines of production," he said.

The statement of earnings of Geo A. Hormel & Co. for the fiscal year ended October 29, 1955, follows:

	1955	1954
SALES (less returns and allowances)	\$350,245,216	
Less freight and express	13,642,132	
NET SALES	\$336,603,084	\$331,821,953
COSTS, EXPENSES AND TAXES (Itemized below)	332,782,137	
MATERIAL COSTS & EXPENSES	271,177,373	
Cost of products sold, selling, administrative and general expenses, exclusive of items shown separately	\$268,651,373	
Provision for depreciation	1,869,272	
Sundry charges (including interest expense of \$733,964) less sundry income and credits	656,728	
TOTAL WAGE COSTS	56,209,549	
Wages and salaries, including joint earnings	\$ 51,988,879	
Contribution to employees' profit-sharing trust	2,022,780	
Federal and state unemployment and old age contributions	912,578	
Group life, hospitalization, and sick leave	1,285,312	
TOTAL TAXES	5,395,215	
State income, property, and other taxes	1,320,215	
Federal taxes on income—estimated	4,075,000	
NET EARNINGS	\$ 3,820,947	\$ 1,833,440



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 ***Task-Force* TRUCKS**

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to other
insulations



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superior
water resistance



excellent
compressive strength

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STYROFOAM	✓ Permanently Low. Avg. 0.25	✓ Remains Dry and As- sures Constant "K" Factor	✓ Highest Strength- Weight Ratio of Any Insulation
INSULATION A		✓	✓
INSULATION B	✓		
INSULATION C	✓		✓

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for its permanent low "K" factor

This large New York City frozen food distributor for Seabrook Farms first installed Styrofoam (Dow expanded polystyrene) in 1952. Their satisfaction is shown by their selecting Styrofoam for the insulation of their new 45' x 70' freezer. The superior resistance of Styrofoam to water vapor assures a permanently low "K" factor. Styrofoam resists rot and mold. Its ease of fabrication allowed the many columns in this room to be efficiently insulated. The insulating contractor was Eastern Cold Storage Insulation Co., Inc.



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light weight	ease of handling	superior resistance to vermin and decay	low installation cost
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you can depend on DOW PLASTICS



STANDARDS of the show and the packinghouse for meat animals, and for the wholesale and retail cuts in which they must eventually be sold, were brought into a little closer relationship at the International Livestock Exposition in Chicago this year.

Good American know-how in the production and preparation of meat was aptly demonstrated at the exposition. People from the producing and feeding departments of America's meat team converged at International amphitheatre and adjacent yards with products of their year's labor, individual aptitudes and ambitions to vie for honors. They represented a wide range of ages, abilities and backgrounds—stripling country and city school boys and girls with a steer, hog or lamb, college students learning the more intricate aspects of meat evaluation, veterans with names already established in livestock's "hall of fame" and—backing them up, the meat packers and processors who give much financial support to the enterprise.

Presided over by a new president, Albert K. Mitchell of New Mexico, the show attracted a record of about 11,200 livestock entries from 38 states and four Canadian provinces.

"International Time" was also the occasion for the thirty-fourth annual 4-H Club Congress at the Conrad Hilton hotel. Livestock Conservation, Inc., sponsored a 4-H Club demonstration contest aimed at educating all livestock handlers in ways and means of reducing livestock and meat losses.

CATTLE: One crowning event of the International was the selection of the grand champion steer. Scarcely a soul in the audience of about 7,500 was surprised when judge Dr. A. D.



DR. R. W. BRAY points out low fat finish on winning hog carcass.



MEAT IS basis of good breakfasts, says Rita Campbell, nutritionist of National Live Stock and Meat Board.

International Show Leads Co Livestock and Meats Su

Weber, dean of agriculture at Kansas State College, pointed to the summer yearling Aberdeen Angus steer shown by 16-year old Nancy Turner as the show's best.

Spectators had a prevue of the event when the animal was named junior grand champion. For the second year in a row, the junior champion—shown by a young girl—went on to win the big prize.

The reserve grand champion steer was a junior yearling Shorthorn shown by the University of Kentucky.

The grand champion steer, Julius, sold at \$15 per pound. Nancy Turner realized a gross purse of \$16,125 from the sale of the animal, with



A SHAMPOO and curry were standard beauty treatment for livestock at Show.



WELL DEVELOPED loins and blocky rumps are evident in grand champion carlot of steers.

\$14,700 paid for the 980-lb. steer and a \$15 per pound bonus paid for Jane Turner, Nancy's younger sister, who was weighed along with the animal. Ellard Pfaelzer of Pfaelzer Bros., Chicago purveyors, did the bidding for Howard Johnson, chain restaurateur who bought the steer.

The reserve grand champion steer, weighing 1,155 lbs., sold at \$1.50 per pound to Swift & Company, for Neilsen Restaurant, Chicago.

In carlot competition, a load of Angus steers shown by the feeding combination of John F. Mommsen & Sons of Miles, Ia., was awarded the grand championship. A pen of Here-

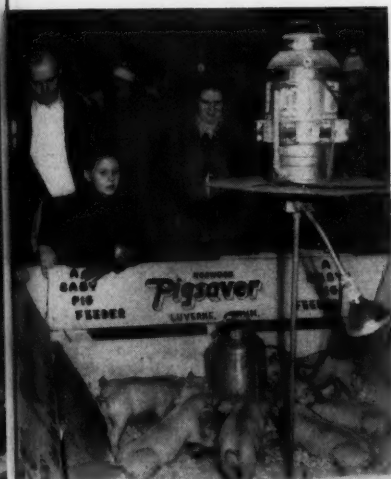


PRELIMINARY competition finds "Julius" with Nancy Turner (left) heading toward championship.



"BIG CHIEF" wins the lamb championship scalp for Purdue.

Colorful Drive to Better Suited to Consumers



MECHANICAL MOTHER feeds piglets to amazement of young and old city visitors.

fords shown by Karl and Jack Hoffman of Ida Grove, Ia., won the reserve grand championship. Herman Purdy of Penn State University; Lester M. Cook of Triangle Meat Distributors, Inc., Chicago, and J. F. Haigler of Armour and Company, Chicago, were judges.

The Mommsen load brought \$45 per cwt. The lot averaged 1,038 lbs. in weight and was bought by Swift for Empire Markets of Schenectady, N. Y. The Hoffman load averaged 1,002 lbs. and sold at \$35 to Pfaelzer Bros. for the Drake hotel, Chicago.

HOGS: The theme of "meat-type" permeated the thinking and judging

in the swine department. Lean, but well-rounded and muscular types, dominated the scene. Championship selections generally reflected the trend. Emerging through a strong field of competition, a Nebraska-bred Hampshire barrow came out on top after first having won the lightweight and breed titles. The hog was the product of McGuire Hampshire Farm located near Wisner. The reserve grand championship was taken by a heavyweight Poland China shown by John L. Fox of Shelbyville, Ind. Donald Hale 20, of Clinton, Wis., had the junior grand champion barrow, a Yorkshire.

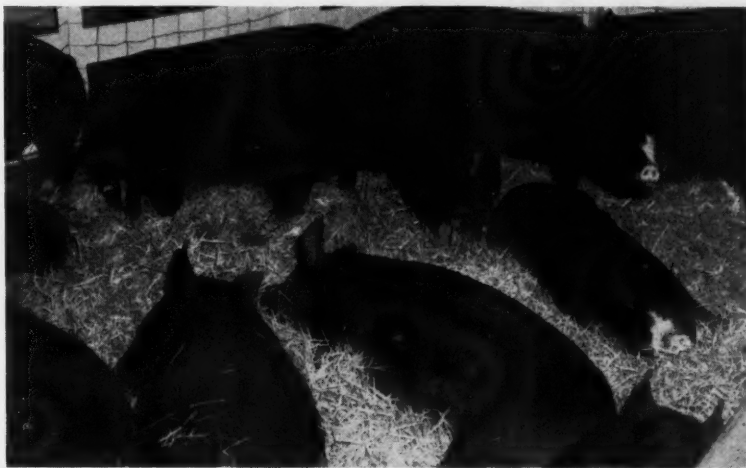
In the auction ring the champion barrow brought a record \$19.25 per

pound. The animal weighed 204 lbs. and sold to Agar Packing and Provision Corp., Chicago. The reserve champion, weighing 254 lbs., sold to Reliable Packing Co., Chicago, at \$25 per cwt. President Eisenhower will be presented with the junior grand champion barrow, which was bought by the National Swine Growers Council for \$1.05 per lb. The animal weighed 230 lbs.

Milo Wolrab of Mount Vernon, Ia., won the grand championship of the carlot hog show with a load of Berkshires in the "toughest competition I have witnessed," according to one of the judges. "These hogs just had some of the extra qualities so important to the packer," declared H. O. Gibson, chief hog buyer at Armour, who was one of the judges. Gibson commented further that the winning load carried desirable weight uniformity, well-proportioned shoulders, small heads, cushioned hams and straight sides, and that their appearance indicated hard carcasses and high yield. A load of Poland Chinas owned by Walter Schlichting & Sons of Apple River, Ill., took the reserve title. The other two carlot hog judges were J. C. Hillier of Stillwater, Okla., and Robert Berkery of Chicago.

The Wolrab load, averaging 223 lbs., sold for \$20 per cwt. to Reliable Packing Co., Chicago. The price was \$7.50 over the regular market. The reserve champions sold at \$17 and were bought by Oscar Mayer & Co. These hogs weighed an average of 210 pounds.

SHEEP: Taking his place among the International's exclusive top three was a Southdown wether, an entry from Purdue University. It was the second win in row for the breed and the institution. The reserve cham-



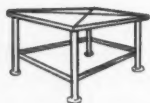
MEATINESS IS dominant characteristic of Berkshire hogs, carlot grand champions.

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pionship went to a Hampshire shown
by Penn State University. Dr. H. M.
Briggs of the University of Wyoming,
upon whom fell the difficult job of
making decisions on the fat wethers,
pointed out that the two lambs were
extremely close. The Southdown had
a deeper, plumper leg in proportion
to size, while the Hampshire was
stronger through the ribs and was
well covered.

The grand champion lamb brought
\$4 per pound and was bought by
Swift & Company, for Jewel Foods.

Charles V. Dake of Greenfield
Center, N. Y., won championship
honors in the lamb carlot show with
a load of mixed ewes and wethers,
edging out a load of heavyweight
Southdowns shown by H. C. Besu-
den, Winchester, Ky. Besuden's load
took the reserve title. Judges Gene
Slater of Swift, Sam Holmes of Ar-
mour, and William LaGrange of
Ames, Ia., agreed that it was a close
race.

At auction the champion load
brought 61c per pound. The 50 ani-



A. K. MITCHELL, International president,
and W. Wood Prince are amused at scram-
ble around grand champion steer.

mals averaged 82 lbs. and sold to
Grand Union Stores to be killed by
United Dressed Beef Co. of Brook-
lyn. This year's top compared with
the 82c record paid last year. The
Besuden load averaged 87 lbs. and
was bought by Miller Abattoir of
North Bergen, N. J., for 41c.

BEEF: Golden Dawn Farms of
Carthage, Ill., matched its 1954
International victory in winning the
championship of the beef carcass con-

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test of 74 exhibits. The 1,015-lb. Angus that yielded the championship 665-lb. carcass placed second in the junior yearling class alive. It dressed out at 65.5 per cent.

J. Y. Gould of Swift, and Herbert Johnson, Chicago, who were judges of the carcass show, picked the 725-lb. carcass shown by Orville Thom, Winthrop, Ia., as the reserve champion. The summer yearling Angus that yielded the reserve carcass weighed 1,120 lbs. on the hoof and dressed out 64.7 per cent.

The judges called the championship carcass "very full, thick, with excellent texture and finely distributed marbling in the meat." The reserve champion was "uniformly covered and also meaty," they explained.

The champion beef carcass brought \$1.25 per pound. It was purchased by Armour for Fisher Brothers Co., a Cleveland food chain.

PORK: A medium-weight first-place Poland China barrow carcass shown by John L. Fox, Shelbyville, Ind., was acclaimed champion of the swine carcass show of 103 exhibits.

The carcass from the 212-lb. barrow that yielded 158 lbs. of prize meat was described in superlatives by judges Allen Goff of Armour; F.



CONSUMERS EYE meat eyes of championship carcasses exhibited in special cooler.

W. Jeffries, Chicago, and R. H. Grummer, University of Wisconsin.

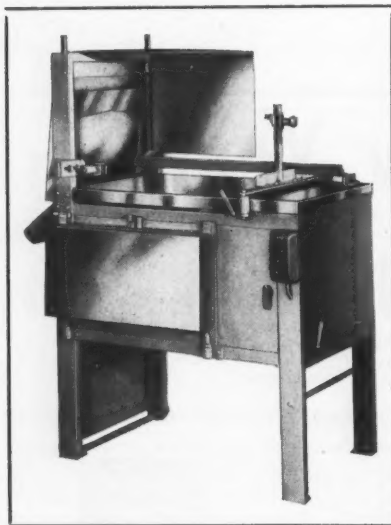
"It showed excellent meatiness, being especially heavily muscled in the ham, and possessing a good-sized loin eye. It had a minimum fat covering, yet sufficient to be savory and well-flavored" said Judge Goff.

Length of the champion carcass was 30 in. with a backfat thickness of 1.5 in. and loin eye 4.24 sq. in.

Dressing percentage of the top barrow was 74.5 per cent.

The reserve champion dressed barrow carcass, called a "beautiful, appetizing side of pork" by Prof. Grummer, was a 214-lb. Berkshire shown by Purdue University. It placed second in class to the champion in the final division of the show.

With a carcass length of 30.2 in. and a backfat thickness of 1.47 in.,

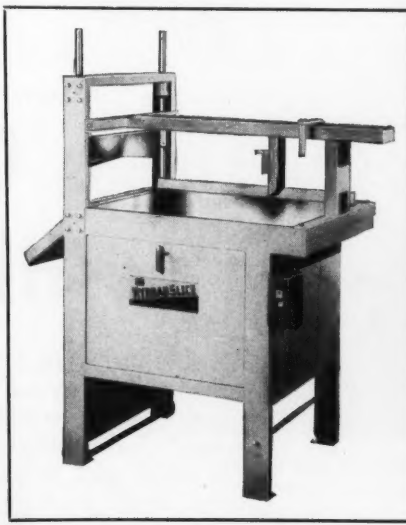


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SLICE FROZEN MEAT WITHOUT THAWING...

Eliminate double handling, do away with cluttered floors, improve end product quality by reducing shrinkage, off color and off taste. Slice frozen meat without the need to temper or thaw with the
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HYDRAUSLICER.**



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With hand operated ram feed.
(Guards available)

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GENERAL MACHINERY CORPORATION
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the reserve winner yielded 151 lbs. of meat, dressing out 70.6 per cent.

At auction, the champion pork carcass sold at 30c per lb. to Marhoefer Packing Co., while the reserve champion brought 25c per lb. when sold to Pagenmeyer Farm, Clarinda, Ia.

LAMB: Purdue University won its third consecutive victory in the dressed lamb carcass show. The school also showed the reserve champion lamb carcass, competing in a show of 32 exhibits.

The lamb that yielded the champion dressed carcass was a Southdown wether that weighed 84 lbs. and placed 10th in the on-the-hoof show. Dressing percentage of the lamb was 59.5.

Purdue's reserve champion had placed 11th on the hoof. This lamb weighed 82 lbs. alive and dressed out 57.3 per cent.

Allen Bros., Chicago hotel supply house, paid \$2.60 per lb. for the 50-lb. champion lamb carcass. The reserve champion carcass sold to Wilson & Co. at 45c per lb.

MEATS: While several thousand head of prize livestock were in the spotlight during the exposition, meat got its share of attention. Through its meats division, the International annually focuses the attention of city folks and farmers on the palatability, availability and nutritive value of the meat which comes from America's cattle, hogs and sheep.

The meat portion of the show, sponsored by the National Live Stock and Meat Board, reflected the wide variety of meat products represented in the record-breaking output of 26,875,000,000 lbs. of meat which has



"DARK HORSE," a 204-lb. Hampshire barrow, walks off with grand championship.

been predicted for this year. It pointed up the latest findings, brought out by scientific research, on meat nutrition, care, selection, freezing and defrosting, and cookery.

The meat exhibit, located on the second floor of the Amphitheatre, included an impressive array of appetizing meat, ranging from the more popular cuts, to the many thrifty, economical cuts. The gigantic series



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is available for use everywhere!

More than 10 years of use in hundreds of plants throughout the country have proved that Custom Steak Tenderizer gives frozen steaks a bright, delicious flavor and tenderness that results in repeat sales. It brings out the full flavor of the steaks . . . does not add any other flavor to them.

Custom Steak Tenderizer *never* makes steaks soft or "mushy." Meat stays pleasantly firm, yet is not tough or chewy. The tenderizer is easy and inexpensive to use . . . but it *will* produce increased sales for you because your cubed, sandwich and other types of frozen steaks will please your customers more than ever before.



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of meat displays sponsored by Meat Board was housed in a 60-foot-long refrigerated cooler, enclosed on three sides by plate glass windows.

More than 100 beef, pork and lamb cuts as well as ready-to-serve meats, variety meats, and sausages were featured.

In line with the efforts of the Meat Board and other food groups to persuade more Americans to sit down to a nourishing breakfast every morning, the nutrition phase of the exhibit was built around the theme of "Better Breakfasts." Six separate breakfasts were shown in the display, all well-balanced and appetizing, and ranging from the "Small Fry" breakfast to one for the "He-Man."

The lard sculpture exhibit—always a popular attraction at the International—had a Davy Crockett theme this year. The principal characters are pigs, molded entirely from lard by Frank Dutt of Muscatine, Ia. Some 200 lbs. of lard were used in sculpturing the exhibit, enough to make 975 single pie crusts. The use of lard ties in with the theme since lard's popularity with American homemakers dates back to early frontier days.

One section of the fresh meat exhibit showed the "new look in pork", using wholesale and retail cuts. This display presented a graphic picture of the trend toward closer trimming of pork cuts.

There also were special sections on steaks and other beef products, as well as lamb cuts and a vast assortment of sausage products.

Two Minnesota boys, Gail Suter and Delbert Stoner, and P. O. Dooliver of Iowa, won the purple ribbon emblematic of the Grand Championship in the National 4-H Club Conservation Demonstrations.

"Winning the Warble War"—a continuing battle against the cattle grub or ox warble was the subject of the champion Minnesota demonstration, in which they pointed out the loss in meat due to devaluation of the loin cuts and the damage to hides and leather.

The national awards for the participating teams were sponsored by Livestock Conservation, Inc., a non-profit educational and research organization of livestock—meat industry.

For the second time, the Santa Gertrudis breed of cattle was on show at the Amphitheatre. The cattle did not contend for any of the listed laurels, but it was indicated that carcasses from the animals will compete in the meat contests next year. SG breeders believe that housewives' desire for lean meat should make the breed popular.



CARLOT LAMB CHAMPS viewed by packer and chain representatives and raiser.



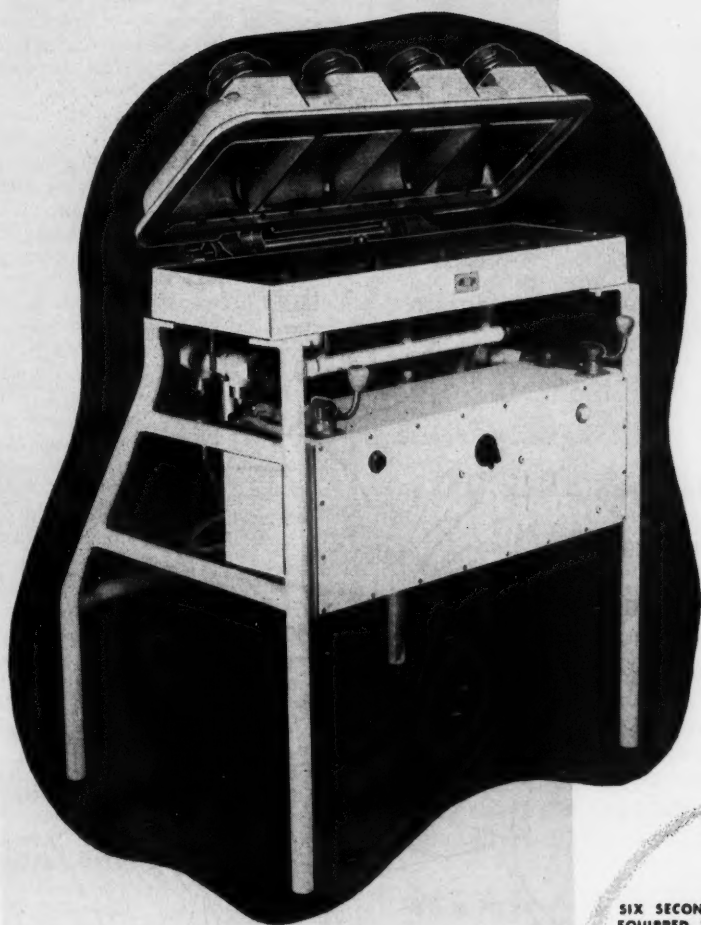
THOMAS E. WILSON, third from right, chuckles at remark by Janelee Volkman, Selma, California. Pictured are the 1955 national 4-H Meat Animal and Livestock Feeding Winners, (left to right) Larry Schuman, 17, Columbia City, Indiana; Carroll J. Herrig, 17, Odebolt, Iowa; Larry Johnson, 17, Cushing, Iowa; Jay Van Wert, Hampton, Iowa; Philip Pigg, Spencer, Virginia; Miss Volkman, Wayne R. Keller, Bergen, New York; and Clark Schaffert, Dulton, Nebraska. Picture was taken at the Wilson & Co. 4-H banquet.



BIDDING FOR wider acceptance, Santa Gertrudis steers display good form and finish.

NEW! VACU-PAK

★ IT'S NEW
★ IT'S FAST
★ IT'S AUTOMATIC



Vac-U-Pak is a new inexpensive vacuum packing machine designed to handle four flat or chunk style packages at the same time. After loading the machine the operator presses two conveniently located operating buttons to begin the sealing process. This safety feature insures the fact that both hands are outside the machine at the start of operation. Loading the machine and pressing the buttons are the only two things the operator does until the sealing process is finished. Everything else is automatic.



VAC-U-PAK IS GUARANTEED FOR ONE YEAR

ALL PARTS AND CONTROLS ARE REPLACEABLE AS PACKAGED UNITS.

VAC-U-PAK CORPORATION, SAN FRANCISCO

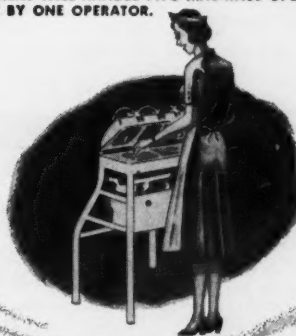
DISTRIBUTED BY

HOWARD PLASTICS, INC.
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Council Bluffs, Iowa

J. A. JENKS COMPANY
224 Commercial At.
San Francisco 11, California

6 SECONDS...

SIX SECONDS IS THE NORMAL OPERATING CYCLE WHEN EQUIPPED WITH THE RECOMMENDED VACUUM EQUIPMENT. THIS EQUIPMENT WILL HANDLE TWO MACHINES OPERATED ALTERNATELY BY ONE OPERATOR.



LISTEN, you guys!

Of course you all know that it is a woman's world, and if you design your wraps without considering the tastes of the fair sex, you've missed the boat. The women, bless 'em, have good taste, so be extremely careful whom you retain to design and print your wraps.

Daniels enjoys a tremendous reputation for designing winners in the flexible packaging field. We would like to go to work for you, too.



Member of
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Paper Group
for better
Food Case
Service



creators · designers
multicolor printers
of flexible packaging

there is a Daniels product to fit your needs

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U. S. Drops Suit Against Darling, Seven Other Firms

An anti-trust suit against Darling & Co., Chicago, and seven other defendant companies was dismissed by Judge Joseph Sam Perry on motion of the government this week in U. S. District Court in Chicago.

H. M. Stuckey, government anti-trust attorney, told the court that the government lacked sufficient evidence to go to trial. The suit had been pending since June 17, 1952, and was scheduled to go to trial next week.

The suit had charged the companies with violating the Sherman anti-trust law by "buying up all competition." Hammond Chaffets and E. Houston Harsha, defense attorneys, had argued that Darling & Co. did not violate anti-trust laws because only small firms were purchased and in new territories. They said that such purchases did not bar competition but encouraged it.

In addition to Darling, defendants were: Van Iderstine Co., Long Island City, N. Y.; Globe Rendering Co., Chicago; Standard Rendering Co., Kansas City, Kan.; East St. Louis Rendering Co., East St. Louis, Ill.; Oklahoma Rendering Co., Oklahoma City; Indiana Rendering Co., Logansport, Ind., and Success Mills, Inc.

Individual defendants were Edward Morris, president or director of six of the defendant firms; his brother, Nelson Morris; two sisters, Mrs. Muriel Morris Buttinger and Mrs. Ruth Morris Bakwin; a son, Nelson Morris, II, and Carlos Alling, Darling president.

90 Attend WSMFA Regional Meeting in Los Angeles

Ninety representatives of WSMFA member firms in the Southern California area attended the association's recent regional membership meeting at the Biltmore Hotel, Los Angeles.

Honored guests at the meeting were Congressman Clyde Doyle and State Assemblyman Frank Bonelli, both of Huntington Park. Congressman Doyle, whose district includes the Vernon area, is the author of a bill in Congress to establish a statute of limitations on the time in which the government can bring subsidy recovery suits against alleged OPA violators.

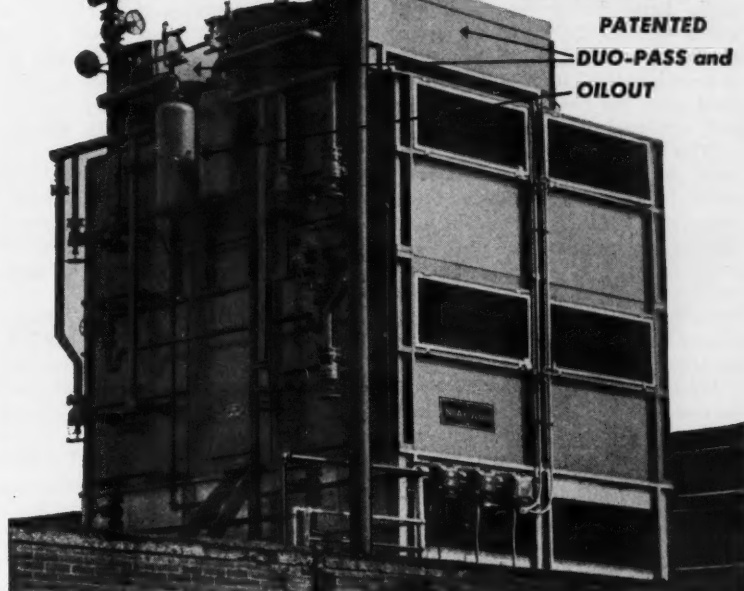
Would Swap Pork for Pesos

Representative Poage (D-Tex.), a member of the House agriculture committee, has urged Secretary of Agriculture Ezra Taft Benson to offer some of this nation's surplus pork to South American countries in exchange for their foreign currencies.

400 TONS CAPACITY

U. S. Patent
Reissue Nos. 21,917; 22,553

Aeropass CONDENSER



YOU USE LESS POWER...

SAVE CONDENSER WATER...

SAVE UPKEEP COST

For large refrigeration systems, NIAGARA gives you a choice between a battery of condensers (that may be cut on or off with the load) or a high capacity condenser that saves space.

Both have the patented "Duo-Pass" and "Oilout" that remove superheat and keep the system free of oil. Results: you save one-third or more of power cost and upkeep expense. Niagara Patented Balanced Wet Bulb Control gives lowest head pressure operation automatically. *Write for Bulletin 111.*

NIAGARA BLOWER COMPANY

Over 35 Years' Service in Industrial Air Engineering

Dept. NP, 405 Lexington Ave.

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Field Engineers in Principal Cities of U. S. and Canada



Streamlined Cudahy Packing Co. Reports Profit of \$2,702,755 for fiscal 1955

Operations of The Cudahy Packing Co., Omaha, were returned to a profitable basis during the fiscal year ended October 29, with net income amounting to \$2,702,755, compared to a net loss of \$7,162,254 in the 1954 fiscal year, the company's annual report disclosed this week.

"The major adjustments that were made during the past two years resulted in increased efficiency, better control of expenses, livestock purchases and product selling prices and greater flexibility of operations that enabled our organization to take advantage of profit opportunities," explained E. A. Cudahy, chairman of the board, and L. F. Long, president.

Adjustments included the closing at the end of the 1954 fiscal year of four packing plants, 26 distributing branches and six egg and poultry plants, which had been unprofitable over a number of years.

Although the units closed produced 40 per cent of the company's total dollar volume and sales tonnage in the 1954 year, sales tonnage of edible products during the 1955 year was only 26 per cent less, Cudahy and Long reported.

"Lower price levels throughout the year materially affected dollar sales volume, which amounted to \$308,142,000 as compared to \$454,794,000 in 1954, a decrease of 32 per cent," they explained.

Heavier marketing of hogs brought about a general decline in the price of pork products during the year. At the close of the year, the average drove cost of hogs in Omaha was 30 per cent lower than on October 30, 1954.

"However, this heavier marketing of hogs and the concentration of production and sales that was possible following the realignment of our facilities resulted in lower unit production and distributing costs that offset the decline in prices and enabled the business to produce a profit," the Cudahy executives said.

The company's 1955 net income was not subject to federal income taxes of approximately 52 per cent due to the loss carry-forward provision of existing income tax laws.

After payment of sinking fund requirements of \$1,400,000 on long-term debt, net working capital increased \$1,285,000 to a total of \$17,208,000. The ratio of current assets to current liabilities increased from 1.74 to 1 at October 30, 1954, to 2.1

to 1 at the close of the 1955 fiscal year. The improved financial position reflects a reduction of \$5,825,000 in short-term debt as a result of the year's earnings and the material reduction in working capital requirements due to smaller volume and better control of the business, Cudahy and Long said.

Total assets at the end of the 1955 fiscal year were listed as \$55,937,068. Of this amount, plant and equipment at operating locations accounted for \$20,233,546 and inventories, \$32,791,416.

Progress made during the year in the disposition of property idled in 1954 was reviewed in the annual report. All closed branch houses and four of the dairy and poultry plants were sold. In addition, the meat processing plant at Fresno, Calif., was sold shortly after the year's end.

A number of important projects designed to expand and improve the efficiency of operations were started during the year, Cudahy and Long pointed out.

"We anticipate the completion early in 1956 of an addition to our Salt Lake City plant that will provide for the simultaneous processing of cattle and hogs, thereby relieving a congested condition that has existed for some time and permitting future growth in the volume of business at that location," they said. "The improvements effected during the past few years at our Wichita (Kan.) plant will be augmented in 1956 by a new building which will house a modern sausage kitchen, smoked meat processing department and other facilities that will allow an important

expansion of operations at that plant. Installation of additional ice manufacturing and shipping facilities will increase the capacity and efficiency of plant operations at Omaha during the coming year."

While the company has no plans for expansion in the immediate future in other than existing facilities, Cudahy and Long said, "we believe that, with continued improvement in results, the time is approaching when we can give serious consideration to the acquisition of additional facilities in desirable locations."

They also hailed the past year's improvement as an "important step toward the resumption of dividend payments," noting, however, that a date for the payment of dividends could not be forecast at this time due to the continuing desirability and need of increasing working capital. As of October 15, 1955, 12 quarterly dividends totalling \$13.50 per share on the company's 4½ per cent cumulative preferred stock had been deferred.

The Cudahy chairman and president predicted further progress for the company and favorable conditions for the industry in 1956.

"The 1955 fall pig crop which will be marketed during the first half of 1956 is estimated at 10 per cent larger than last year and cattle numbers are expected to remain at or near the present peak. The combination of a strong demand for meat and heavy volume operations, which should be realized during the year ahead, are favorable to our industry," they said.

The consolidated statement of income of The Cudahy Packing Co. for the fiscal years ended October 29, 1955, and October 30, 1954, follows:

	1955	1954
Net Sales and Operating Revenues	\$308,142,455	\$454,793,863
Cost and Expenses:		
Cost of sales and operating expenses, exclusive of items below	\$289,374,540	\$436,540,283
Selling, advertising, general and administrative expenses	11,836,080	10,555,406
Provision for depreciation	1,260,143	1,595,641
Taxes, other than Federal income taxes	1,744,023	2,496,220
Contribution to employees' pension fund	152,492	143,226
Interest on long-term debt (including amortization of debt discount and expense)	415,610	464,398
Other interest	656,794	1,160,565
Provision for Federal income taxes
(See note)		
	\$305,439,700	\$461,956,117
Net Income or (Loss) for the Year, including in 1955 the elimination of Federal income taxes of \$1,300,000 (See note).	\$ 2,702,755	\$ (7,162,254)

NOTE: By reason of prior years' losses, Federal income taxes for 1955 were eliminated. Net income for 1955 after Federal income taxes computed without benefit of loss carry-forwards amounts to \$1,402,755. Substantial loss carry-forwards remain for tax purposes in future years.



NEW HOLIDAY gift carton for Armour Star canned hams features greetings from television star Perry Como, whose Saturday evening show will advertise the "ready-to-go" package. Armour and Company is making special gift-cartoned hams available in four popular sizes, 6¾, 9½, 10¼ and 10¾ lbs. Carton contains convenient panel for donor to mark name of gift recipient.



the most vital aid for your pumping & curing pickle

VITA-CURAID

Not just one phosphate, but a combination of scientifically blended phosphates

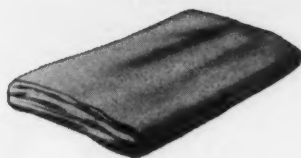
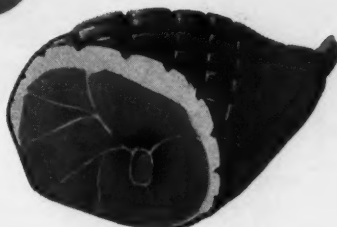
you need only 1-2 ozs. per gallon of brine!

BETTER YIELD, BETTER FLAVOR because more precious meat juices are retained during cooking and smoking.

INSTANT SOLUBILITY Just add VITA-CURAID to regular brine. It dissolves instantly, remains dissolved at cellar temperatures.

BETTER APPEARANCE You get plumper, fuller, firmer Hams, Bacon, Picnics . . . fewer empty spaces where bone has been removed. Drier cut and less fading.

NO DANGER of off flavor or crystallizing out.



VITAPHOS

first phosphate meat and fat homogenizer made in U.S.A.

VITAPHOS ADJUSTS AND PROTECTS the pH (acidity) of your meats to insure best color development. It gives you:

FASTER CURING, SHORTER SMOKING TIME

NO "SHORT MEATS" OR FAT SEPARATION

INCREASED YIELD because meat juices and moisture are retained.

INCREASED SHELF LIFE in prepackaged items.

If you make: Frankfurters, wieners, bolognas, minced ham, pressed ham, all kinds of loaves, liversausage, canned meat products, etc. . . you'll make them better with VITAPHOS!



Send for sample or write Dept. P-125 for further information.



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Mixing Company, Inc.

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THEY'RE TOPS IN TODAY'S TRAFFIC



Batavia Refrigerated Bodies provide a "built-in" margin of load safety

Countless plant-to-dealer miles over crowded highways and along city streets demand today's best refrigerated bodies — Batavia Bodies — with the extra refrigeration reserve.

Extra thick insulation, temperature-tight doors, an extra large condensor and extra hold-over plates provide the margin of safety that eliminates the risk of load spoilage even under severe conditions. Unforeseen delays need not mean costly loss.

This margin of safety — worth so much — actually costs nothing extra. For while Batavia Bodies cost us more to build, they cost you less to own. Batavia Bodies last years longer with virtually no maintenance expense, without loss of service, without risk of breakdown or load

loss. The important prestige value of a Batavia Body is a bonus.

Don't be confused by a lower price tag. It's not the first-costs that count, but the final costs that actually determine the value of a refrigerated body.

Let a Batavia representative show you why Batavia quality is more important today than ever.

BATAVIA FEATURES:

- Reserve Refrigeration — type best suited to your operation**
- Minimum Maintenance**
- Custom Design to your own requirements**

BATAVIA BODY COMPANY • Batavia, Illinois



USDA to Aid California in All-Out Attack on VE

Responding to a proposal made by the California Department of Agriculture, the USDA has agreed to assist California in an all-out effort to eradicate vesicular exanthema, the serious hog disease which has been present in the state for several years.

W. C. Jacobsen, director of the California department, said gratifying progress has been made during the past 18 months in reducing this infection among the swine herds of the state through a program of cooking garbage used for feed. Vesicular exanthema continues to persist, however, on a few premises even where properly cooked garbage is being fed. Department specialists dealing with this disease are of the opinion that the best procedure to follow at this time would be to depopulate the swine on the remaining exposed premises and then subject the ranches to thorough cleaning and disinfecting.

Under the stepped-up plan, the federal government has agreed to pay half the value, less salvage, of the animals that would be marketed, with the understanding that the state will provide funds for its share of the indemnity, following approval by the California legislature.

Holiday Promotion Launched for Imported Polish Hams

Atlanta Products Corp. of New York, sole agent for Polish hams in the United States, has announced that a nationwide consumer advertising campaign will be conducted during December to promote the holiday season sales of three Polish brands: Atalanta, Krakus and Tala. They are sold throughout the United States by various distributors.

Newspapers, radio and television will be used in major cities, with added emphasis on Polish-American communities. Ralph D. Gardner Advertising, New York City, is handling the account.

North Dakota Beef Council Sponsors Slogan Contest

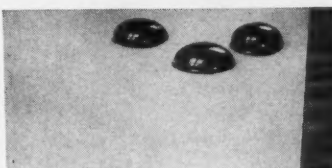
A slogan contest, limited to ten words or less, emphasizing the importance of home beef in the diet is being sponsored by the North Dakota Beef Council.

Don L. Short, council chairman, reports the slogan should stress also the quality of North Dakota cattle. Open to all beef-eaters in North Dakota, the contest ends this week.

NEW TYPES OF PATAPAR PROVIDE MOST EFFECTIVE GREASE-PROOF BARRIERS EVER OFFERED!

Positive control of grease and oil penetration

STOP "CRAWL"



New types of Patapar—Oil or grease will not spread or "crawl." NO penetration.



Conventional grease-resisting paper — Note spread and "crawling."

The test: place drops of oil on the new grease-proof Patapar Vegetable Parchment. The drops remain on Patapar's surface indefinitely in little globules. The oil does not spread or crawl. There is no penetration.

These new Patapars offer you a revolutionary LOW COST way to package products having high content of grease, fats or oils. Their effectiveness has been proven with bacon, lard, shortening, margarine, hams, sausage and many other products.

HIGH WET-STRENGTH, TOO

They have the same permanent high wet-strength that is inherent in all the many types of Patapar Vegetable Parchment. And they are odorless and NON-TOXIC.

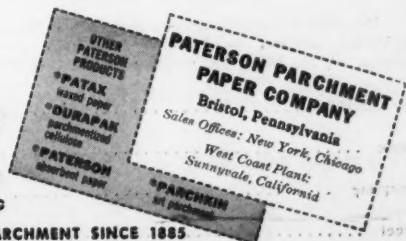
EXCELLENT PRINTING SURFACE

Because of Patapar's rich, clean, white texture, outstanding printing effects are obtained. Our plants are specially equipped for printing by letterpress or offset lithography. Patapar printing service includes artwork, typography, engravings — everything needed.

SEND FOR SAMPLES — tell us the application you have in mind and we will send brochure of samples together with technical information.

Patapar®
Vegetable Parchment
HI-WET-STRENGTH • GREASE-RESISTING

HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885



NEW EQUIPMENT and Supplies

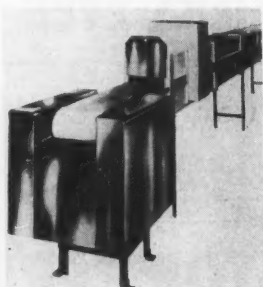
Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

VERSATILE CONVEYOR (NE 233)—Pre-punched conveyor frames that provide variable spacing of rollers to suit changing requirements is a new feature in the Sage Equipment Co.'s conveyor line. Multiple spacing on various hole centers such as 3, 6, 9, 12 in.,



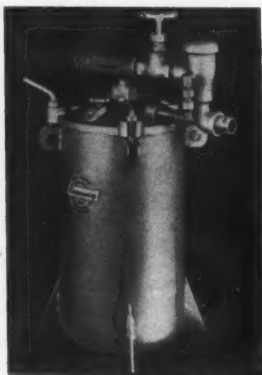
etc., and 4, 8, 12 in., etc. is furnished when specified. The new feature provides flexibility and economy by making it possible to reposition rollers to meet future changes in product or container shapes. The necessity for tearing down the setup on the job is eliminated because roller spacing can be adjusted quickly through Sage instant acting spring lock axles.

PLASTIC CONVEYOR BELT (NE 250)—Several advantages are claimed for a plastic conveyor belt which remains completely inert and unchanged under practically all types of operating conditions. Major features of the belt are: an extremely smooth, sanitary, bacteria-resistant surface; high tensile strength; high tear strength and resistance to abrasion; resistance to



heat and cold within -140° and $+300^{\circ}$ F; resistance to moisture, oils, grease, solvents, all acids except nitric and all alkalis except ammonium hydroxide. Manufactured by The Mohawk Supply Co., the belt is furnished in any length and in widths up to 36 in.

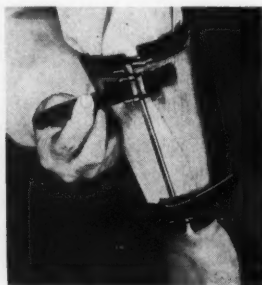
PORTABLE INJECTOR CLEANER (NE 239)—This small, heavy-duty injector mixes a detergent with hot water or steam at the twist of a dial. The dial-valve control may be set to feed



detergent at any needed rate from 0 to a concentration for heavy-duty work.

Water or steam is drawn from a plant's own system. A specially designed nozzle directs the hot cleaning solution with force to cut grease, blood, etc., and leave a clean, deodorized surface. The unit is equipped with four nozzle tips for various types of work. When the dial valve is turned to "off," clear water runs through the hose for rinsing. The machine weighs 25 lbs. and comes equipped with a vacuum breaker so none of the detergent can bleed back into the fresh water line. Mixing chamber and injector parts are heavy brass and bronze. Maximum tank pressure is 125 psi. The maker, Kane Manufacturing Co.

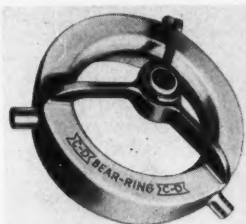
WIRE MESH ARM GUARD (NE 251)—A lightweight, ventilated arm protector, which can be sterilized is offered by Wheeler Protective Apparel, Inc. Wire mesh construction permits free movement of air



around the arm and affords protection against injury in meat cutting, boning and other operations. A simple lock slide closure permits full adjustment and the protector is large enough fully to wrap the arm. The guard is available in monel or electro-galvanized steel cloth.

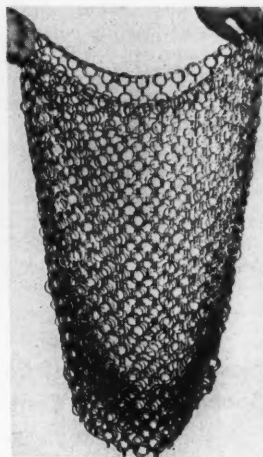
RETAINER BEARING (NE 248)—Designed to hold meat grinder plates and knives in perfect alignment, a new retainer bearing man-

ufactured by Speco, Inc., is said to be friction free, thus reducing power costs and increasing life of the feed screw. By holding the feed



screw, plate and knife in position, it assures longer life and cuts meat smoother and cleaner. The friction-free center bearing dissipates heat directly to the bowl, reducing temperature and assuring cooler cuts.

STAINLESS STEEL COOKING NET (NE 249)—Dirigo Sales Corp. is offering a stainless steel cooking net which is fully collapsible and does not absorb odors. The ease with which the net can be kept sanitary



makes it suitable for constant and long use. A draw chain, which is long enough to be hung outside the cooking tank to facilitate removal, is used to close the net. The net has a capacity of from 50 to 70 lbs.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron st., Chicago 10, Ill., giving key numbers only (12-10-55).

Key Numbers
Name
Company
Street



A-k-k-k... SUPERB!

PRESKO seasonings and cures
will give improved color, texture and flavor
to your meat products—
the natural color, fine texture and superb flavor
demanded by those who appreciate fine foods.

Our advanced scientific and technological achievements
in meat processing products and methods
give packers the utmost in efficiency, yield and profits.



*Among the many products for meat processing
originated in our research laboratories are the famous*

- PRESKO SEASONINGS
- PRESKO FLASH CURE
- PRESKO PICKLING SALT
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PRESERVALINE ...HOME OF **PRESKO** PRODUCTS
MANUFACTURING COMPANY
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Since 1877



CAMPBELL VACUUM PACK

MEAT AND FOOD WRAPPER

PAYS FOR ITSELF IN LESS THAN SIX MONTHS TIME ON JUST MATERIAL & LABOR SAVINGS!

Fast, automatic CAMPBELL wrapper saves up to 60% on vacuum drawing packaging films and materials

No question about it—the CAMPBELL Vacuum-Pak's simplified one person operation; its close-fitting vacuum drawn wrap which requires no trays or stiffeners, *unless desired* — **ACTUALLY** saves enough money on materials and labor alone over competitive methods **to pay for itself in 4 to 6 months time!** In addition, the product's tight wrap minimizes puncture risk and is *vacuum guaranteed*.

Used by America's leading packers, this ingenious automatic vacuum wrapper packages sliced luncheon meats, bacon, chops, patties, wieners, cheese and other foods with equal ease and speed. Simple adjustments require minimum down-time for product change-over. Get complete cost and production facts today.



There's a Campbell Wrapper for packaging hundreds of fresh and frozen food items. Write for full colored descriptive brochure today on your company letterhead.

Campbell WRAPPER

HUDSON SHARP MACHINE CO. • GREEN BAY, WIS.
Manufacturers

POSITIVE Guaranteed SEALING

- Extends product's shelf life — reduces spoilage and returns.

- Tremendous savings in wrap materials and labor.

- Close-fitting wrap reduces puncture risk.

- Delivers 40 to 70 Units per minute — with double head vacuum.

- Increases products sales appeal — wins new customers and repeat sales.

- Vacuum drawn wrap eliminates shrinkage, flavor and color loss.

- 98% of packages positively sealed and guaranteed.



Less than 2% package "Leakers"

It is hereby guaranteed that out of every 100 units Vacuum-packed on a CAMPBELL Vacuum Pack Meat and Food Wrapper in regular production service—98% or more will be positively sealed against leakage at sealing areas of heat-sealing wrapping material used for the package.

HUDSON SHARP MACHINE CO. • GREEN BAY • WIS.



NEW Campbell-pak...

Another first—converts roll stock to low cost filled and heat sealed bags for manual or automatic sequence packaging of liver, brains, kidneys, tongue, kraut, cheese and other products. Write for descriptive literature on this entirely new method packaging machine.

Predicts Expansion of 'Piggy-Back' Shipping as Trailer Boom Rolls on

Roy Fruehauf, president, Fruehauf Trailer Co. of Detroit, said recently that the trailer manufacturing industry will enjoy a record growth in the immediate future. By 1960, the number of operational trucks will increase to 12,000,000 vehicles from the present 9,875,000 while



R. FRUEHAUF

the number of trailers will increase from 700,000 to 1,000,000.

Contributing to this is the rapidly expanding "piggy back" technique of transportation, Fruehauf said. The technique eliminates two handling operations. Also, marshalling yards can be by-passed if the "piggy-backs" are placed on passenger schedules.

Refrigerated truck and trailer construction is among the most rapidly expanding segments of the automotive industry, Fruehauf said. This year his firm will manufacture more refrigerated units than the whole truck body industry did in 1939. The firm's engineers are designing refrigerated units which will incorporate the additional load capacities of the recently introduced volume van.

Fruehauf's company anticipates a sales figure of \$500,000,000 by 1957, and is constructing a new 70,000 sq. ft. branch at Chicago.

N. Y. Tech Offers Low Cost Food Technology Courses

Stressing the fact that food technology opportunities are unlimited, the Agricultural and Technical Institute, State University of New York, Morrisville, is offering courses in meat packing, canning and freezing preservation, layout and design, personnel administration, plant management, and government inspection.

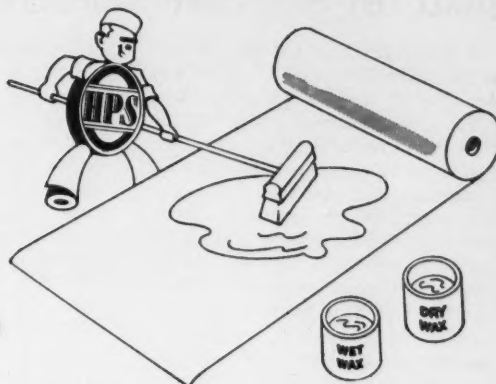
Studies include laboratory practice and pilot plant operations in meat cutting, curing, smoking and maintenance work.

Eleven scholarships are open to students in the food technology division which operates on the cooperative plan. Students are assigned to a food plant for three or four month's work between the first and second year of study.

Total costs of fees and tuition each year is \$40.

H-P-S KNOWS WAXED WRAPS

PAPERS FOR PACKERS FOR OVER HALF A CENTURY



- Waxed Sta-Tuf
Tan or White
- KNOS Waxed
- Freezer Wrap
- Master Freezerwrap



If yours is the usual or unusual Meat Wrapping Problem
Let us show you how HPS Meat Papers Meet Meat's Musts!

H. P. Smith

PROTECTIVE PACKAGING MATERIALS

Chicago 38, Illinois • Portsmouth 7-8000

Members: AMI - NIMPA

**PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**

THE RATH PACKING CO., WATERLOO, IOWA



HOLLENBACH

spells extra profits for you!

By adding Hollenbach's famous "314" Summer Sausage, B.C. Salami and B.C. Dry Cervelat to your present line you "cash in" on Hollenbach's long experience, reputation and prestige. You will not be competing with Hollenbach because Hollenbach does not sell retail. Phone or write today for particulars.



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HOLLENBACH
INC.

Chas. Hollenbach, Inc. is the oldest and largest exclusive manufacturers of dry sausage in the country.

Telephone: LAwnside 1-2500

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Operations

SMALL LIFT CUTS COSTS AND SAVES LABOR

A traffic problem has been solved in one midwestern plant by construction of a small scale hydraulic lift.

Boxes and cartons arrive at the plant in carload lots and are slid down a chute to the basement storage area. Packing and shipping are done on the first floor. Previously, when boxes were delivered from stock, it was necessary to truck them from the storage room to the main elevator and then over the first floor by a roundabout route to offal packing. An elevator operator and truckers were required. Now, the work is divided between the storeroom and offal workers with little additional effort required to handle the job.

Because the storage area is situated close under the place where the boxes are filled, the maintenance crew built a lift at this location. Results have proved worthwhile in cutting costs and saving labor.

Construction of the lift was not difficult; the hardest part was digging a hole 14 ft. deep to accommodate the hydraulic cylinder. Distance of travel from the basement level to the floor above is approximately 13 ft.. The piston and cylinder can raise readily an estimated maximum load of 1000 lbs. Hydraulic fluid (oil) is forced into the cylinder from a reservoir by a special pump purchased for this service. Pressure is released by lever operation of a three-way valve located in the basement. The lift is raised by push button operation from either level.

Platform of the lift and a trap door on the first floor are made of heavy flat iron plates. The lift platform is 36 in. square, large enough to accommo-

date two of the largest boxes when laid side by side. Frame construction consists of four vertical guides made of 2-in. angle iron. The guides are welded top and bottom to the inner corners of hollow square angle iron frames set in concrete as part of the floors. The square frames are set 1 in. above the floor levels so that the joining concrete forms a curb to keep water and dirt away from the open shaft.

Communication between the landings is by a speaking tube built of 2 in. pipe and terminating in 6 in. funnels installed at a proper height for easy use.

The lift, while requiring little floor space, has plenty of capacity when boxes are piled to shoulder height.

Safety Harness Aid in Risky Maintenance Jobs

Meat packing firms operating car icing towers find that briquette ice which has accumulated for a few days often bridges over into a solid mass. A workman has to descend into the storage tank and break the bond, a dangerous task even when he is lowered by a safety harness and rope. Should the ice give way suddenly, the man might be injured as he loses his footing.

A similar hazard exists in knocking down animal feed materials that packers store in large bins. A grain and meal manufacturer says that it is possible for several tons of material to bridge over and hang up in a corner even after all else has been drawn out of the bin. In spite of a rule that men on such jobs must stay above



SAFETY SEAT and harness for mean jobs.

the material, some over-confident or careless workers break the rule. The worker runs the risk of getting buried when the material is knocked loose.

This manufacturer uses a Buckingham industrial safety seat and rescue harness (see photo above) to eliminate danger. The worker is always seated and, in case of accident, can be pulled into a safe position by a winch. The rigid seat is hooked into a saddle and cannot be disengaged while in use. It provides a comfortable position from which to work. The chest harness does not interfere with freedom of movement of the workman.

Another operation in which the industrial safety seat might be used advantageously is in cleaning large tallow or lard tanks.

Plant Maintenance Show, Conference Set for East

A group of 45 experts from many types of industries will lead the discussions at the seventh Plant Maintenance & Engineering Conference which opens January 23 in Convention Hall, Philadelphia. The conference will extend for three days while the Plant Maintenance & Engineering Show will continue for an additional day.

The show, which is being held in the East for the first time since 1952, is one of the largest annual industrial expositions in the country and is expected to attract more than 20,000 executives. The conference, which usually draws about 2,500 engineers, is the largest of its kind.

Clapp & Poliak, Inc., New York exposition management firm, produces both of the maintenance events.



LARGE CAPACITY is provided in small space. Speaking tube, push button station and lever operated pressure releasing valve are visible on the wall to the left. The workman's hand is on the lowering lever.



Natural Juices stay in BOILED HAMS with



**The phosphates
soluble in pickle
at cellar temperatures**

Keeping the natural juices *and* proteins in the ham is only one of the benefits of CURAFOS. CURAFOS phosphates increase the moisture retaining capacity of lean meat fibers, and step up penetration of the pickle. With CURAFOS—you get hams that have even, long-lasting color, and are full of the natural flavor juices. Now you can offer your customers the benefits of this patented process.

CURAFOS brand phosphates are *food-grade* phosphates that are *readily soluble* at *cellar temperatures*. The use of CURAFOS insures retention of the *natural moisture* and eliminates troubles with discoloration; qualities which make for high consumer acceptance.

CURAFOS Sodium Hexametaphosphate and Sodium Tripolyphosphate are fully licensed for use under U.S. Patent 2,513,094 and Canadian Patent 471,769.

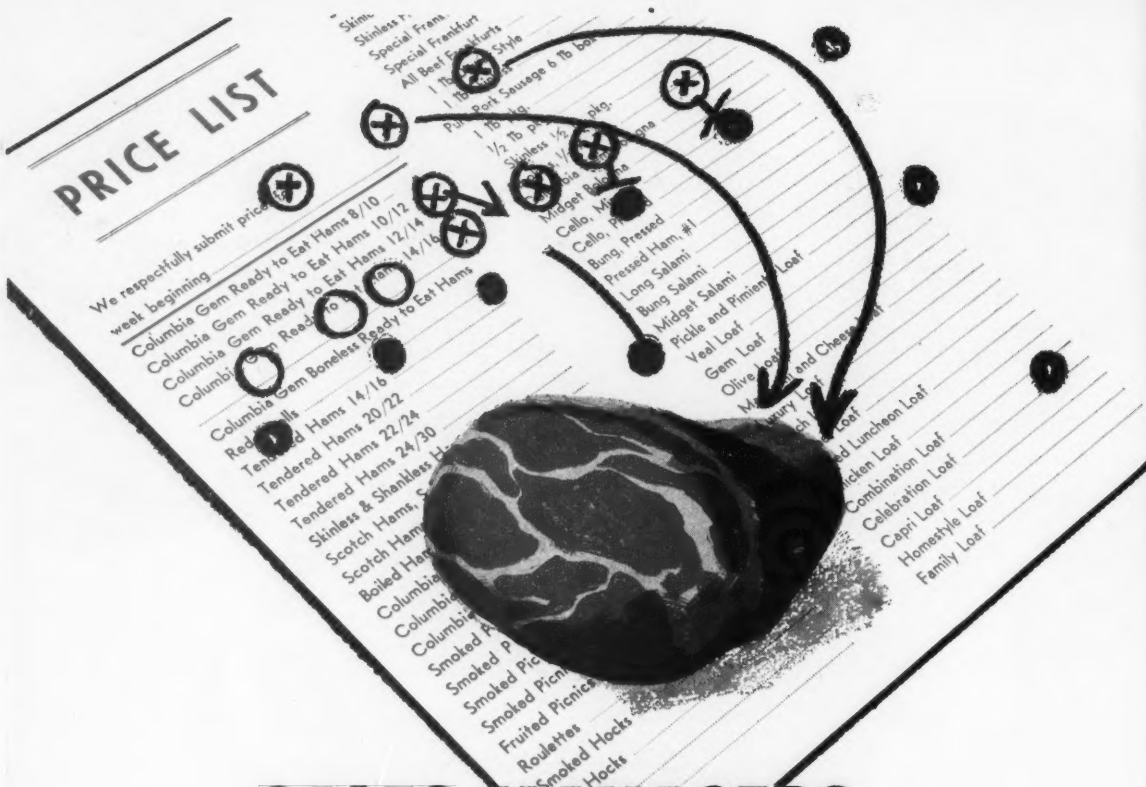
CURAFOS brand phosphates are especially processed for ease of solution at full permitted strength* in pickle at cellar temperatures.

*See M.I.B. Bulletins 190, 190-1, 199.

CALGON, INC.

Hagan Building, Pittsburgh 30, Pa.

Associate Members—N.I.M.P.A. and A.M.I.



SALES MANAGERS:

Is there a football on your price list?

In 9 out of 10 packing plants, picnics are a football . . . booted around in a tough market! Here's how to score gains with yours . . .

Take the lowly picnic and give it a magic touch of glamour . . . and make it a *convenience food*. You can do it with CRYOVAC, the sparkling package that's also the perfect cooking wrapper!

Yes, *picnics can actually be cooked right in the CRYOVAC package*. This new, exciting method seals in all the natural juices and flavor, makes picnics taste more tender, keeps

kitchen utensils spotless and bright. And no greasy mess left over!

Instead of selling "just another picnic" . . . the price football of the industry . . . you'll sell amazing convenience, flavor and economy.

Want to know how to do it? Send a card or letter to: CRYOVAC Sales Promotion Manager, and ask for "Cooking in CRYOVAC". It's a great merchandising idea!

Suggested for Cooking in CRYOVAC:

Frankfurters • Ring Products
Corned Beef • Picnics
Ready-to-Eat Hams • Butts



CRYOVAC bags are made from a special
Dewey and Almy-Dow Saran



DEWEY and ALMY Chemical Co.
DIVISION OF W. R. GRACE & Co., Cambridge 40, Mass.

The Meat Trail...

55-Year Veteran, Schrock Retires at Johnstown, Pa.

The retirement of **JESSE C. SCHROCK** as manager of Johnstown Packing Co., Johnstown, Pa., and the appointment of **D. E. MACHAMER** as his successor have been announced by **ELMER D. ADAMS**, president of the concern.

Schrock, who is 81, is a veteran of 55 years in the industry and holds the gold service award of the American Meat Institute. He began his career in 1899 with Armour and Company at Johnstown and served with Armour for 18 years before going with Ferguson Packing Co. when Ferguson opened its plant in Cambria City. He remained with Ferguson until 1929 when he became manager of Johnstown Packing Co.

Machamer has been associated with Johnstown Packing Co. for 24 years and served as office manager and cashier before his promotion to plant manager. He entered the industry in 1914, also starting with Armour and Company, and worked for Ferguson Packing Co. for a number of years before joining Johnstown Packing.

AMI Silver Service Awards Presented by Four Firms

Employees with 25 or more years of service in the meat industry were commended for their service and loyalty recently as they received American Meat Institute silver service awards in presentation ceremonies at four plants.

The three employees honored by Elliott Packing Co., Duluth, Minn., have served the entire 25 years with that firm. They are **BERNARD T. FILIPCZAK**, foreman of the sausage department; **OSCAR JOHNSON**, an engineer, and **MARY I. MURRAY**, a sausage packer.

The Chas. G. Buchy Packing Co., Greenville, Ohio, presented the awards to **DALE JOHNSON**, a pork boner; **JASPER SINK**, a pork butcher, and **MYRON STOOLE**, beef department foreman.

General Meat Co., St. Louis, presented awards to **JOSEPHINE CREED**, a sales clerk and comptometer operator; **JOSEPH F. KAYSER**, a cost clerk in analysis work, and **ARTHUR A. McCLEARY**, a beef salesman.

Peyton Packing Co., El Paso, presented awards to 44 of its employees.

Since the inception of the industry recognition program in 1920, more than 52,000 silver emblems have been awarded throughout the nation.



SAUSAGE STOLE SCENE from Conrad Nagel (left) as he interviewed William Ladany, treasurer-secretary of Vienna Sausage Manufacturing Co., Chicago, on his new TV program, "Success Story." Informal interview brought out success story of little delicatessen store that grew up to be Vienna Sausage Co., with more than 5,000 outlets and coast-to-coast distribution. "Success Story" illustrated how hot dog is produced under modern, scientific methods.

Herman Sausage to Open Branch House in Miami

Herman Sausage Co., Inc., Tampa, Fla., will open the first branch house in its history Monday, December 12, in Miami to take care of the growing demand for the company's products in the Miami area. **T. R. L. SINCLAIR**, president, has announced.

The branch house will be situated at 20th st., N. W., and 16th ave. It is anticipated that 12 to 15 salesmen will serve the territory immediately.

Borin Firm Sold to Owners Of Texas Meat & Provision

JOE SPIRITAS and **ARCHIE SLOAN**, owners and operators of Texas Meat & Provision Co., Dallas, have purchased Borin Packing Co. of Dallas from the estate of the late **AARON BORIN**. The name of the newly-acquired firm has been changed to Texas Meat Packers, Inc.

The plant has a weekly slaughtering capacity of 2,500 cattle and calves and boning facilities to handle 200 cattle daily. It will be operated by Spiritas and Sloan as a carlot shipper of beef, veal and boneless meat.

Texas Meat & Provision Co. will be under the managership of **EARL HILL**, former sales manager, operating as a hotel and restaurant supply house and boning plant.

JOBS

EDWARD W. GUYETTE has been appointed sales manager for the Swift & Company plant in Columbus, Ohio, succeeding **L. W. NOHL**, named sales manager for the Swift plant in Cleveland. Guyette began his career with Swift in 1933 at National Stock Yards.

The appointment of two brothers as sales director and Brooklyn plant manager of the Robert Lieberman firm has been announced by **ROBERT LIEBERMAN**. **EDWARD F. NOLAN** has been named sales director, with headquarters at the New York City plant, 404 W. 13th st. Nolan, who formerly was manager of the Lieberman plant at



REORGANIZATION of Keith Packing Co., Ardmore, Okla., has been completed, according to an announcement by **John C. Pearson**, president. New capital has been obtained from a group of local business men. Under the active management of **J. E. Patterson**, the name of the company will soon be changed to one designating the new organization. Meat from the present capacity of 40 cattle and 10 hogs a day is distributed over a limited area of 50 miles. Future plans call for plant enlargement and greater distribution as new policies are put into effect and a full line of meat products is added.

117 Ft. Green pl., Brooklyn, has been associated with the company for the past ten years. He has been succeeded as Brooklyn plant manager by his brother, MARTIN, who was promoted from the sales force. Before joining Lieberman, Martin Nolan was associated with Swift & Company. Sales concentration under the new sales director will be on the portion control products of the frozen food division, Lieberman announced. Three new items have been added to the line: Italian Brand Veal Cutlet, All Beef Cube Steaks and 100% Pure Beef-burger.

Three promotions in the sales department at the Sioux Falls (S. D.) plant of John Morrell & Co. have been announced by L. E. WINNETT, sales manager. C. C. CONRADI has been named coordinator of sausage sales and production. K. W. JOHNSON will succeed Conradi as manager of sausage sales, and L. F. VAN GERPEN has been named assistant



C. CONRADI



K. JOHNSON



L. VAN GERPEN

sales manager for sausage. Conradi will be responsible for packaging, supplies, new product development and the coordination of those activities with sausage sales. Johnson and Van Gerpen will concentrate on the sale of sliced luncheon meat and all other sausage items.

TED BROECKER, chairman of the board of Louisville Provision Co., Louisville, and GIL AMSHOFF, president, have announced the appointment of W. W. Tynan Co. as exclusive distributor of Southern Star canned meats in the New York metropolitan area. GEORGE POLY will be in complete charge of the Southern Star account, according to BILL TYNAN, who heads the New York City distributing firm.

The appointment of JACK H. HALL as sales manager of W. F. Thiele Co., Milwaukee, has been announced by

W. F. THIELE, president of the sausage firm. Hall has been associated for the past ten years with S. C. Johnson & Sons, Inc., Racine, Wis., as sales manager in the Wisconsin area.

DONALD M. STUART has been appointed insurance manager for Canada Packers, Ltd., Toronto. He has been engaged for several years in the company's insurance buying, fire prevention work, insurance claims investigations and safety work.

GEORGE MITCHELL has been named sales supervisor in the middle and south areas of Georgia for Redfern Sausage Co., Atlanta, ROBERT L. REDFEARN, partner in the firm, announced. Mitchell worked for a national packer for 12 years in both plant production and field sales and has been in the food field for a total of 22 years.

C. E. PRICE has been named auditor at the Edmonton plant of Swift-Canadian Co., Ltd., succeeding G. C. FARR, who retired after 40 years with the company. Price joined the firm in 1924 at Edmonton and also has served in Toronto and Calgary. Farr started at the Toronto plant in 1916 and was auditor at Moose Jaw before transferring to Edmonton in the same capacity in 1947.

RAYMOND AGARD, former office manager of the Hill Packing Co. plant at Estherville, Iowa, has been promoted to general manager of the company's new plant in Camden, S. C.



PORK PROMOTION efforts of the Arkansas Independent Meat Packers Association and other packers throughout the nation were lauded recently by the state's junior U.S. senator, J. William Fulbright (left) shown being greeted by Chris Finkbeiner, association president, at an AIMPA district meeting in Helena. American Meat Institute's attractive "Pork Is Plentiful" display material got its Arkansas premiere at the meeting. Senator Fulbright also expressed interest in the expansion of independent packers' programs over the nation, declaring that the nation's business future depends upon the strength of the independent merchant and manufacturer in all fields of activity.

PLANTS

Charney Meat Co. now is located in new quarters at 143-155 Addison st., East Boston, Mass., having moved from its former building on Blackstone st. The concern specializes in beef boning for sausage manufacturers but



PURCHASING a small country slaughterhouse at Alice, Tex., in 1950, owner A. T. Massey, jr., has improved and expanded the business and this year started operations in a new beef plant which was constructed to meet federal meat inspection requirements. The one-bed plant is built of concrete and steel with outside walls of red hollow tile. The entire roof area is insulated with 2 in. of fibreglas and cooler walls and ceilings carry 4 in. of cork. The beef dressing setup is of the single rail type with dropper, lander, hoists and switches from the Le Fiehl Co. of Los Angeles. Four York 5-ton compressors furnish refrigeration. The truck loading dock can be refrigerated during hot weather. The firm operates two refrigerated trucks with aluminum bodies and Kold-Hold plates. Owner Massey has been connected with the meat packing business for 32 years, having started as a boy with the Fort Worth Packing Co. He is a staunch supporter of sports for boys and he has sponsored soft ball, basketball and bowling teams in Alice.

Now! **STAINLESS STEEL** sanitary shovels
with **REINFORCED SOCKETS***
for **MAXIMUM STRENGTH**

Built to stand up where others fail

Here's a great new development in sanitary shovels and scoops! Designed by Ingersoll Steel especially for the meat packing and food processing industries, they're the *only* stainless steel shovels with reinforced sockets.

This exclusive Ingersoll feature adds tremendous strength to the socket—enables it to withstand extreme punishment where most failures occur. And that means far longer service life, less cost in the long run.

What's more, these new Ingersoll stainless steel shovels and scoops are finished satin smooth for maximum sanitation. Closed backs have smoothly welded pads. Well balanced throughout for easy handling.

And they're available now for prompt delivery.

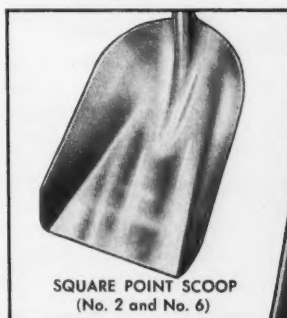
FEATURES YOU WANT!

- Exclusive reinforced socket • 100% stainless steel
- Smooth, seamless, sanitary finish
- Well balanced for easy handling, less fatigue

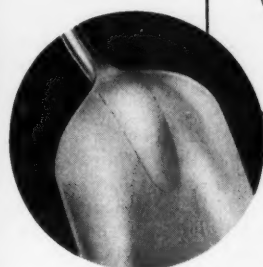
Write, wire or phone for prices



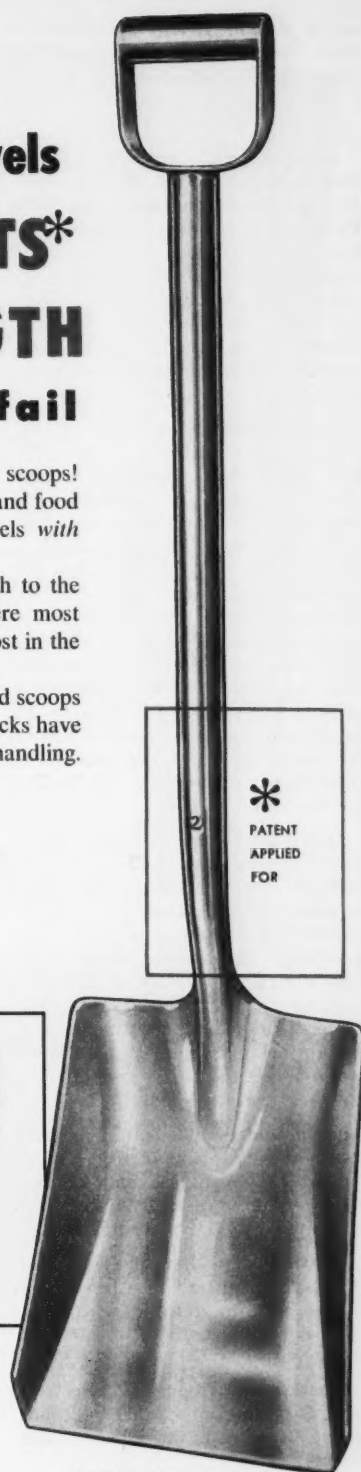
ROUND POINT SCOOP
(No. 2)



SQUARE POINT SCOOP
(No. 2 and No. 6)



REALLY SANITARY! Smooth closed back. Strong steel pad electrically welded to back of base. No crevices to catch food particles. Easy to sterilize.



SQUARE POINT SHOVEL
(No. 2 and No. 4)



Ingersoll

Also makers of high carbon, heat treated shovels, spades, scoops

Ingersoll STEEL DIVISION

BORG-WARNER CORPORATION • NEW CASTLE, INDIANA

also is planning to add new operations since the new plant has about four times the floor space of the old unit. LOUIS CHARNEY is owner and manager of the concern.

HAROLD RICE, president of R. B. Rice Sausage Co., Inc., Lee's Summit, Mo., purchased the former Sunflower Packing Co. plant at Leavenworth, Kan., for \$25,500 at a recent public auction. He said he had no immediate plans for utilizing the plant, which had been offered at auction by A. A. SUGERMAN of New York, a recent purchaser. Other bidders purchased equipment at the plant.

Elgee Meats, Beverly Hills, Calif., is planning an \$80,000 expansion. The firm will build a new Los Angeles plant for wholesale meat, serving Southern California. The new 5,200-sq.-ft. plant will be constructed to comply with federal inspection requirements, as future plans call for out-of-state shipments. Ground-breaking is scheduled for the end of January, 1956, with completion by mid-year. Approximately ten cutters will be used at the start; and 20 are to be employed eventually. Sales activities are headed by AL LEVIE. BEN GUTTERMAN is in charge of production and buying.

March 1 has been set as the tentative completion date for the new \$400,000 Dreher Packing Co. plant on Shop rd., Columbia, S. C., J. C. DREHER, JR., secretary-treasurer, has announced. Company offices have been moved to the site of the new building now under construction. The former plant was destroyed by fire last April. J. C. DREHER, SR., is president of the company, and W. W. LORICK is vice president.

Fire of undetermined origin recently destroyed the plant of Rice Meat Packing Co. at Fourth and Conklin sts., Spokane, Wash. The loss was partially covered by insurance.

E. B. BOWERS has sold his meat processing plant on Greensferry road, Jackson, Mo., to HERMAN SOUTHARD, who has been operating it under lease for the past year.

American Provision Co., Los Angeles, is putting up a 2,000-sq.-ft. addition to house a new freezer and cooler.

Monarch Packing Co., Inc., St. Louis, plans to build a new meat packing plant at First st. and Pennsylvania ave., East St. Louis, Ill., according to an application for a business license approved recently by the East St. Louis City Council. B. GLAZER and ETTA GLAZER were listed as



WHERE AND WHEN to hold the annual meeting of Livestock Conservation, Inc., are questions being discussed by LCI executive committee in first meeting of group since the appointment of Walter Lloyd (second from right) as LCI general manager. Meeting will take place sometime in February at a downtown Chicago hotel. Exact date and place are to be announced later. Shown in photo (l. to r.) are: Robert Norrish, livestock bureau, Armour and Company, Chicago; T. R. St. John, vice president of beef operations, Armour and Company, LCI secretary; Frank Knutzen, head hog buyer, Swift & Company, Chicago, LCI president; Lloyd, and Paul Zillman, livestock department, American Meat Institute.

applicants. They operate a federally-inspected plant at 3026 Elliott ave., St. Louis.

TRAILMARKS

A recent visitor at several meat packing plants in this country was



H. LYNGGARD

HANS T. LYNGGARD, managing director, Lynggard Solygarden, Meattown, Copenhagen Denmark, who came to the United States to examine modern technological improvements in the industry. Representing a leading packinghouse equipment importing and exporting firm, he was interested primarily in dressing techniques. Lynggard attended the AMI convention and toured several plants using the rail dressing system for beef. He said that packaging of sausage and other meats is virtually unknown in his country.

GEORGE W. STARK, president of Stark, Wetzel & Co., Inc., Indianapolis, has been named Indianapolis "Management-Man-of-the Month" for December. He received the award this week from the Indianapolis chapter of the Society for Advancement of Management.

ABE COOPER, head of B. S. Pincus Co., Philadelphia, was among the community leaders sponsoring the state of Israel bond dinner this week in Philadelphia, honoring FREDRIC R. MANN.

Guest editorial in the December

issue of the *Journal of the American Oil Chemists' Society* was contributed by GEORGE T. CARLIN of Swift & Company, Chicago, on the subject, "The A.O.C.S. and the Food Industry: the Changing Outlets."

HENRY F. DRIEMEYER, chairman of the board of Hunter Packing Co., East St. Louis, Ill., was named East St. Louis "Man of the Year" at the annual meeting of the local Chamber of Commerce. Driemeyer, an attorney, is a director of the Chamber of Commerce and the East St. Louis Community Chest and a former director of Illinois Taxpayers' Federation.

The City Council of Waterloo, Iowa, has reappointed R. A. RATH, chairman of the board of The Rath Packing Co., Waterloo, to his third six-year term on the Waterloo Airport Commission. Rath is serving as chairman of the commission.

Karl Seiler & Sons, Inc., Philadelphia, donated more than 5,000 sandwiches to underprivileged children who were the guests at Gimbel's 35th annual Thanksgiving Day parade, which marks the official entrance of Santa Claus into Philadelphia and the official opening of the Christmas shopping season. The children came from orphanages, settlement houses and underprivileged homes. The Seiler company used one-quarter ton of meat and it took 48 women employees five hours each to prepare the sandwiches, which were placed in individual parchment bags.

ELMER W. KNEIP, president of E. W. Kneip, Inc., and Elburn Packing Co., both of Chicago, has been elected director of Mid-City National Bank.

☆ **BETTER CURE**

☆ **LESS SMOKING TIME**

☆ **FULLY DEVELOPED COLOR**

☆ **LONGER SHELF LIFE**
AT MAXIMUM APPETITE APPEAL

WITH
Ascorbic Acid
BY
Sterwin



**"Fading" frankfurters a serious problem?
No longer!**

The solution is here and now . . . Sterwin Ascorbic Acid. Yes, meat products treated with Sterwin Ascorbic Acid look better longer. And since customers usually "buy by eye" these products have a plus that means extra salability.

For long-lasting eye-appeal use Sterwin's Ascorbic Acid in franks, bologna, salami, other comminuted meats, and use sodium ascorbate in pickling brine for beef products and pork products such as ham, bacon, hocks, shoulders, etc.

EXPENSIVE? No, not at all. Sterwin Ascorbic Acid costs very little. Ordinarily it will save

you money for it cuts down on smokehouse time and shrinkage. And that means economies in time and labor as well.

EXTRA EQUIPMENT NEEDED? No, not at all. Just dissolve Ascorbic Acid in water and add near end of your chopping time, or add sodium ascorbate to pickling brine. That's all.

WHAT SHOULD YOU DO? Make your meat products look better, sell better with Sterwin's Ascorbic Acid. See your local Sterwin representative or write direct for samples and simple instructions.

STERWIN BRANCHES LOCATED AT:
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Nationwide Meat Promotion Campaign Is Getting 'Gratifying Results,' NLSMB Directors Told

That the intensive nation wide promotion campaign for all meats is moving ahead under full steam was reported to directors of the National Live Stock and Meat Board December 2 at their semi-annual meeting in Chicago.

The reports, bringing news of strenuous activity on many fronts, were presented to the Board by representatives of all segments of the livestock and meat industry.

Reporting for the retail interests were: Charles Bauer, Cincinnati, Ohio, representing the National Association of Retail Meat and Food Dealers; Clifford C. Bowes, Chicago, director of the Meats Division of the National Association of Retail Grocers; Henry J. Eavey, Richmond, Ind., first vice president of the Super Market Institute; George B. Travis, Washington, D. C., vice president, Merchandising Services, National Association of Food Chains, and Armin Kusswurm, Chicago, secretary of the National Restaurant Association.

They told how the concerted effort, which got under way during the past summer, has snow-balled with highly gratifying results in the form of increased meat sales. These men cited how special attention has been focused currently on pork by members of their organizations through newspaper advertising, store promotions, radio and television programs. They made it clear that, in the midst of perhaps the most serious situation that the livestock producer has faced in a number of years, everything possible is being done to move the abun-

dant supplies of pork into consumer channels.

The National Association of Food Chains estimated that consumers have boosted their meat consumption by 11 per cent this fall. Pork volume moved through the 12,000 chain supermarkets and food stores which are NAFC members increased by 20.2 per cent over a year ago during the 12 weeks ended November 5, the report said.

"Despite tremendous numbers of hogs going to market, all pork has been moved into consumption. There is now less than three days' supply for the nation in storage," the NAFC report pointed out.

For the ninth, tenth and eleventh four-week sales periods of 1955, the increases in food chain tonnage sales over the comparable 1954 periods, as reported by the NAFC, are shown in the following table:

	4 wks. Ended Sept. 10, 1955	4 wks. Ended Oct. 8, 1955	4 wks. Ended Nov. 5, 1955
	Pet. Increase	Pet. Increase	Pet. Increase
PORK			
Production	10.8	8.4	20.0
Food Chain			
Tonnage Sales	23.0	19.5	18.5
REEF			
Production	13.4	10.0	8.5
Food Chain			
Tonnage Sales	12.1	9.5	11.2
TOTAL MEAT			
Production	12.0	9.0	13.0
Food Chain			
Tonnage Sales	15.6	13.7	14.1

The remarkable results being achieved by the retail merchandising interests were echoed by the producers. Enthusiastic reports were presented by Herman C. Aaberg of

Chicago, director of the livestock department of the American Farm Bureau Federation; Wilbur L. Plager of Des Moines, president of the National Swine Growers Council; Jay Taylor of Amarillo, Texas, president of the National Beef Council, and G. Norman Winder of Denver, president of the American Sheep Producers Council.

These men told how their organizations on both national and local levels have taken the initiative in carrying on extensive activities to give that extra push to special meat promotion, how their women's auxiliaries have been a major factor in the effort and how they have enlisted the full cooperation of civic and other interests in the endeavor. They expressed gratification for what had been accomplished and were confident that continued effort would bring the desired results.

Attention of the meeting was also called to the yeoman job that has been and is being done by the American Meat Institute in carrying forward special promotion through its national advertising and other channels.

The work of the National Live Stock and Meat Board in the growing surge of meat promotion was presented by M. O. Cullen, assistant general manager of the organization.

The meeting extended a unanimous and enthusiastic vote of appreciation to the press, radio and television for their excellent aid in furthering this extensive movement.

During the semi-annual meeting, which was presided over by John F. Krey of Krey Packing Co., St. Louis, chairman of the Board, department heads reported on the various activities and projects of the Meat Board which have been underway since the annual meeting in June. These reports pointed up the enthusiastic reception of the Board's five new movies as well as its new television script service and radio transcription service.

Excellent distribution of the Board's new recipe book, "Meat 'Round the World," and other literature was reported. It was shown that educational meat exhibits at fairs, livestock exhibitions and food shows have had record-breaking attendance during the past fall. The cooking schools, likewise, have been drawing record crowds.

Successful Meat Board projects in the field of meat nutrition have called public attention to proper teen-age nutrition and better breakfasts. It was also reported that 12 research projects on meat are being supported, currently by Meat Board grants-in-aid at several universities and medical cen-



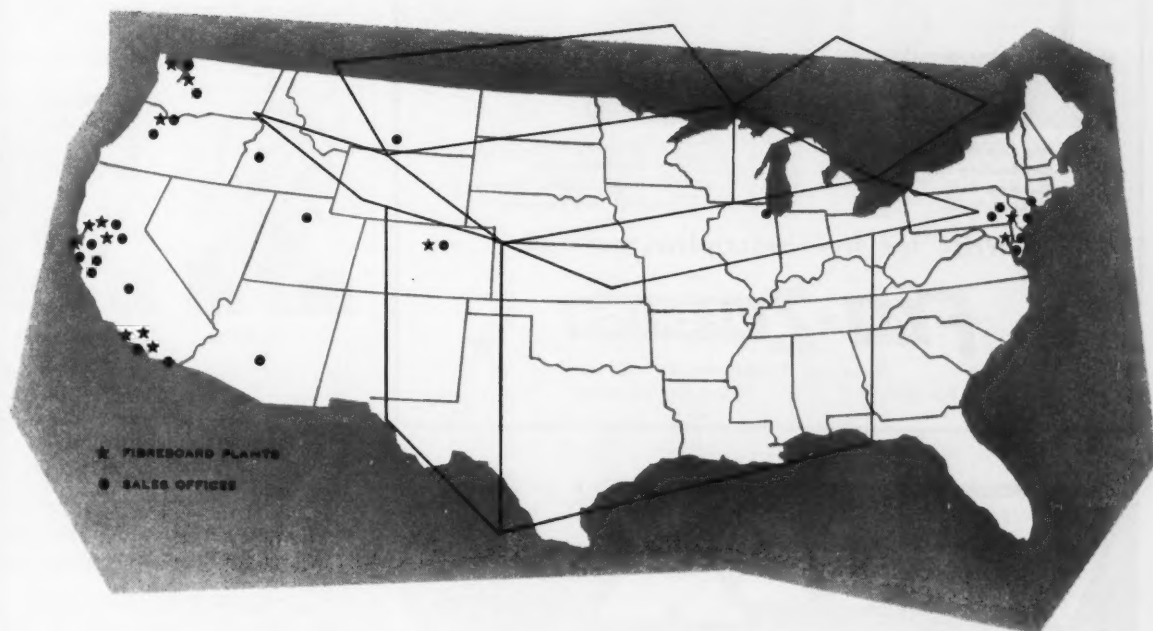
ARMOUR DISPLAY showing variety and amount of meat consumed by a family of four attracted interest from city and country visitors at the International Exposition.

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whatever your packaging problem

FIBREBOARD SERVICE

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WESTERN SALES OFFICE

BILLINGS 2-3075	PHOENIX ALPINE 3-0202	SAN DIEGO BELMONT 2-3036
BOISE 4-3842	PORTLAND CAPITOL 8-3153	SAN FRANCISCO DOUGLAS 2-6900
DENVER SHERMAN 4-3281	SACRAMENTO HILLCREST 7-5733	SAN JOSE CYPRESS 3-8343
FRESNO 2-2119	SALEM 3-3103	SEATTLE MUTUAL 0440
LOS ANGELES LUDLOW 7-5121	SALINAS 8079	STOCKTON HOWARD 4-2837
OAKLAND TEMPLEBAR 2-8621	SALT LAKE CITY EMPIRE 4-7721	YAKIMA 3-8686

EASTERN SALES OFFICES

BALTIMORE LEXINGTON 8-1460	PHILADELPHIA SARATOGA 7-8000
CHICAGO FRANKLIN 2-6941	READING 6-0522
EASTON 1545	
LANCASTER 4-3980	
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ters. The Board's meat specialists, home economists and nutritionists continue to conduct hundreds of lectures and demonstrations on meat in all parts of the country before home-maker, trade, agricultural, civic and school groups, and also make frequent radio and television appearances.

Melchior and Thommen Head AMI Committees

The American Meat Institute's provisions and sausage committees now have new chairmen and vice chairmen.

Roy F. Melchior, president of Agar Packing & Provision Corp., Chicago, has been appointed chairman of the provisions committee, succeeding Wil-



C. THOMMEN



R. MELCHIOR

liam Etz, former vice president of Wilson & Co., Inc., Chicago. Melchior served as vice chairman of the committee during the past two years.

New vice chairman of the provisions committee is John R. Jones, manager of the pork division of Geo. A. Hormel & Co., Austin, who has served on the committee for several years.

Carl Thommen, head of the general table-ready meats department of Swift & Company, Chicago, and former vice chairman of the AMI sausage committee, has been named chairman. He succeeds H. Rumsey, jr., executive vice president of Tobin Packing Co., Inc., Rochester, N. Y.

Scott Petersen, jr., president of Scott Petersen and Co., Chicago, and a member of the sausage committee for several years, has been appointed vice chairman.

U. S. Lard and Frozen Beef Purchases Are Authorized

A purchase authorization to buy up to \$1,931,000 worth of lard from U. S. suppliers has been issued to the government of Brazil, the USDA announced recently. The lard exported must have been processed from animals produced in the continental United States.

The Spanish government also has been authorized to buy \$5,000,000 worth of frozen beef of the lower grades.

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ALL MEAT . . . output, exports, imports, stocks

Meat Output Sets New Week Record

Meat production under federal inspection for the week ended December 3 set a new record as additional numbers of livestock originally intended for the previous week's market and slaughter, helped raise the total kill above a normal week's volume. Total output rose 19 per cent to 493,000,000 lbs., from 413,000,000 lbs. produced in the short week and 9 per cent above the 451,000,000 lbs. a year ago. Cattle slaughter was up 16 per cent over the week before and 6 percent larger than a year earlier. Hog slaughter under a 21 per cent increase, was the largest for any week in three years and numbered 12 per cent above last year. Estimated slaughter and meat production by classes appear below as follows:

BEEF				PORK (Excl. lard)			
Week ended	Number M's	Production Mil. lbs.		Number M's	Production Mil. lbs.		
Dec. 3, 1955	410	224.3		1,752	236.7		
Nov. 26, 1955	352	191.5		1,450	195.9		
Dec. 4, 1954	386	201.7		1,549	215.4		

VEAL				LAMB AND MUTTON				TOTAL MEAT PROD. Mil. lbs.
Week ended	Number M's	Production Mil. lbs.		Number M's	Production Mil. lbs.			
Dec. 3, 1955	163	18.3		301	13.5		493	
Dec. 26, 1955	132	14.8		246	11.1		413	
Dec. 4, 1954	175	20.5		293	13.4		451	

1950-55 HIGH WEEK'S KILL: Cattle, 425,695; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.
1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)					
CATTLE			HOGS		
	Live	Dressed		Live	Dressed
Dec. 3, 1955	990	544		237	135
Nov. 26, 1955	990	544		237	135
Dec. 4, 1954	968	518		244	135

CALVES			SHEEP AND LAMBS			LARD PROD.	
	Live	Dressed		Live	Dressed	Per cwt.	Mil. lbs.
Dec. 3, 1955	205	112		94	45	14.1	59.6
Nov. 26, 1955	205	112		94	45	14.1	48.4
Dec. 4, 1954	213	116		96	45	14.4	55.9

AMI PROVISION STOCKS

Total pork stocks on December 3, 1955, at 202,300,000 lbs. were 21 per cent larger than the 167,600,000 lbs. on November 19, but were 10 per cent smaller than the 223,600,000 lbs. reported on November 27, 1954, according to the American Meat Institute.

Lard and rendered pork fat holdings on December 3 totaled 54,600,000 lbs. compared with 43,700,000 lbs. two weeks before and 45,700,000 lbs. on the compared 1954 date.

Dec. 3 stocks as Percentage of Inventories on			Nov. 19 1955	Nov. 27 1954
HAMS:				
Cured, S.P.-D.C.	116		106	
Frozen for cure, S.P.-D.C.	99		63	
Total hams	110		87	
PICNICS:				
Cured, S.P.-D.C.	108		81	
Frozen for cure, S.P.-D.C.	150		65	
Total picnics	125		72	
BELLIES:				
Cured, D. S.	244		126	
Frozen for cure, D. S.	100		14	
Cured, S.P.-D.C.	105		108	
Frozen for cure, S.P.-D.C.	142		92	
OTHER CURED MEATS:				
Cured & in cure	101		81	
Frozen for cure	149		77	
Total other	114		70	
FAT BACKS:				
Cured, D. S.	107		64	
FRESH FROZEN:				
Loins, spareribs, neckbones, trimmings, other—Totals	132		96	
TOT. ALL PORK MEATS	121		90	
LARD	126		121	
RENDERED PORK FAT	107		94	

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on November 30 amounted to 6,139,064 lbs., according to the Chicago Board of Trade. This was an increase compared with the 4,981,534 lbs. of lard reported in storage on October 31, but slightly less than the 6,186,737 lbs. in storage a year earlier. Total D.S. clear belly stocks were 1,592,852, 725,205 and 2,301,874 lbs. while pork stocks totaled 19,550,625, 12,117,498 and 29,253,374 lbs. for the three dates, respectively.

	Nov. 30 '55 lbs.	Oct. 31 '55 lbs.	Nov. 30 '54 lbs.
All Brld. Pork	895	840	678
P.S. Lard (a) ..	4,140,820	1,753,505	3,110,289
P.S. Lard (b) ..	80,000	805,487
Dry Rendered			
Lard (a)	40,144	40,206	871,945
Dry Rendered			
Lard (b)		747,516	169,448
Other Lard	1,578,000	1,634,820	2,035,065
TOTAL LARD, 6,139,064		4,981,534	6,186,737
D.S. Cl. Bellies (contr.)			15,000
D.S. Cl. Bellies (other)	1,592,852	725,205	2,286,874
TOTAL D.S. CL. BELLIES	1,592,852	725,205	2,301,874
D.S. Fat Backs	681,714	661,556	1,271,449
S.P. Reg.			
Hams	742,207	443,744	360,532
S.P. Skinned			
Hams	7,118,694	4,754,056	10,482,883
S.P. Bellies ..	4,633,097	2,778,494	6,935,443
S.P. Picnics, Boston Shldrs	2,222,850	884,920	4,063,695
Other meat cuts	2,559,301	1,869,523	3,847,498
TOTAL ALL MEATS	19,550,625	12,117,498	29,253,374

(a) Made since Oct. 1, 1955
(b) Made previous to Oct. 1, 1955
The above figures cover all meats in storage including holdings by the government.

U.S. To Push Heavy Beef By Defense Buying, Promotion

Secretary of Agriculture Ezra Taft Benson has declared that "the U. S. Department of Agriculture is giving special attention to a recent development in the marketing of cattle. Cattle feeders during the months of October and November have sent to market unusually large numbers of heavy-weight cattle for which there is a limited retail outlet.

"Department of Agriculture officials have been in constant touch with the Department of Defense concerning the cattle supply and price situation and the problems faced by cattlemen. In view of the situation, the Defense Department is taking action which is aiding the price situation by purchasing the majority of their boneless beef requirements from heavier cattle, concentrating their purchases in areas where prices are lowest. Such action not only results in a saving to the government but it lends increased demand for these particular cattle.

"The Department has been actively undertaking a number of different operations to aid the beef cattle industry. For some time the department has

been participating in a promotional program to help move the heavy supplies of beef through commercial channels. The department is also working through its employees, both at home and abroad, to encourage the exportation of beef, and the International Cooperation Administration recently has authorized procurement of approximately 20,000,000 lbs. of beef for Spain."

ST. LOUIS PROVISIONS

Provision stocks in St. Louis and East St. Louis on November 30, 1955 totaled 10,019,587 lbs. of pork meats compared with 7,269,549 lbs. at the close of October and 11,286,777 lbs. a year earlier, the St. Louis Livestock Exchange has reported. Lard stocks totaled 3,077,720 lbs. compared with 1,993,240 lbs. a month before and 1,737,577 lbs. a year earlier. Total pork stocks were slightly below the five-year average of 11,815,743 lbs.

San Francisco Likes Lamb

The annual consumption of lamb in San Francisco is about 24 lbs., three times the average for the nation, according to the California Wool Growers Association.

PROCESSED MEATS . . . SUPPLIES

USDA Buys 3,595,500 Lbs. More Canned Pork Last Week

The U. S. Department of Agriculture reported purchases late last week of 3,595,500 lbs. more of three canned pork products. This brings to 8,835,950 lbs. of canned pork the USDA has bought under the present pork, lard purchase program. Of this total, 2,851,200 lbs. was luncheon meat, 2,544,750 lbs. pork and gravy, and 1,440,000 lbs. of ham.

Last week's purchases were 1,425,600 lbs. of canned luncheon meat, 1,017,900 lbs. of canned pork and gravy, and 1,152,000 lbs. of canned ham. Price range for luncheon meat was 40.89c to 41.90c per lb.; for the pork and gravy, 63.49c to 64.50c per lb.; and for the canned ham, 57.76c to 59.95c per lb.

Awards on luncheon meat were made to seven bidders out of eight who offered 1,960,200 lbs. The six awards for pork and gravy were made from 13 who offered 3,788,850 lbs. The three awards on canned ham were made from five who offered 1,620,000 lbs.

The USDA will continue to receive weekly offers to sell the USDA pork products. Next offers on lard are not due until Monday December 12, and again the following week on Monday, December 19. Weights of the products are the same as previously specified. Lard packaging specifications are being changed to limit purchases to lard packed only in 3-lb. containers because last purchases filled require-

ments for lard packed in 50-lb. cans.

Of the total government ham bought last week, Swift & Co. sold 540,000 lbs.; Armour & Co., 576,000 lbs.; and Cudahy Packing Co., 36,000 lbs. Sellers of pork and gravy were Oscar Meyer, 161,650 lbs.; Colesia Sausage Co., 169,650 lbs.; Cudahy Bros., 56,550 lbs.; North American Packing Corp., 282,750 lbs.; Orleans Canning Co., 113,100 lbs.; Armour, 226,200 lbs. Pork and luncheon meat: Oscar Mayer, 59,400 lbs.; Cudahy Bros., 178,200 lbs.; Geo. A. Hormel, 178,200 lbs.; Wilson & Co., 475,200 lbs.; Armour, 297,000 lbs.; Swift, 178,200 lbs.; and Cudahy 59,400 lbs.

Program To Push Pork Under Way In Central Illinois

A pre-Christmas "eat more pork" campaign for east-central Illinois has gotten under way in an attempt to "attack the farm surplus problem at the meat counters."

The *Champaign News-Gazette*, the University of Illinois and the meat industry are cooperating in the program, officially called the "com-pork-prosperity" campaign.

Aim of the program is to help reduce meat surpluses and to focus attention on low pork prices so housewives and other buyers will eat more pork. A U. S. Department of Agriculture observer will be sent to check on the progress of the campaign.

The university College of Agriculture has supported the experiment with a view of duplicating it in various other section of Illinois.

Three Centers Report Large Swine Purchases, Slaughter

Two meat packing centers, Chicago and South St. Paul, reported packer purchases of hogs for the week ended December 3 in excess of 100,000 head, with a third, Omaha, near the figure. These were new long-time highs for all centers, perhaps dating back into the hog liquidation days of the early '30s. Slaughter at all three markets totaled above 100,000 head.

The packer hog buy at Chicago numbered 102,337 head, that for St. Paul, 120,037, and Omaha, 109,330 head. Packers at Omaha killed a total of 109,330 hogs; at St. Paul, 101,989; and at Chicago, 62,560 head last week. These slaughter totals also represent long-time highs, especially at Omaha and St. Paul, perhaps dating back about 20 years. Total hog slaughter of 553,938 animals at 13 centers last week was the largest in years as was the 669,166-head buy.

Meat Off Fraction More

The wholesale price index on meats at 72.9 per cent for the week ended November 29 indicated a further decline from the previous week's long-time low of 73.0, but indicated a leveling-off in the trend. The index on meats, according to the Bureau of Labor Statistics, was the lowest of all commodities listed and compared with 85.9 for November last year. Average primary market prices declined 0.1 per cent to a flat 111.0. Live hogs rose 2.8, and steers, 2.4 per cent.

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas.	41
Pork sausage, bulk	22 @ 29 1/2
Pork sausage, sheep cas.	46 @ 47
1-lb. pkge.	44
Pork sausage, sheep cas.	44
5-6-lb. pkge.	44
Frankfurters, sheep cas.	48 @ 56
Frankfurters, skinless	38 @ 40
Bologna (ring)	36 @ 40
Bologna, artificial cas.	30 @ 31 1/2
Smoked liver, hog bungs	39 1/2 @ 43
Smoked liver, art. cas.	32 1/2 @ 33
New Eng. lunch., spec.	51 58
Polish sausage, smoked	49 @ 53
Tongue and blood	41 1/2 @ 47
Olive loaf	43 1/2 @ 45
Pepper loaf	48 1/2 @ 53
Pickle & Pimiento loaf	38 @ 39 1/2

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground for sausage
Caraway seed	26	31
Cominos seed	23	28
Mustard seed		
fancy	23	
Yellow American	17	
Oregano	34	
Coriander		
Morocco	22	26
Marjoram, French	46	52
Sage, Dalmatian		
No. 1	58	66

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	88 @ 92
Thuringer	47 @ 49
Farmer	70 @ 73
Holsteiner	72 @ 75
B. C. Salami	77 @ 79
Pepperoni	68 @ 70
Genoa style salami, ch.	92 @ 94
Cooked Salami	40 @ 44
Sicilian	81 @ 84

SPICES

(Basis, Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Resifted	1.10	1.18
Chili Powder		47
Chili Pepper		41
Cloves, Zanzibar	59	65
Ginger, Jam., unbl.	72	76
Mace, fancy, Banda	3.25	3.50
West Indies		3.40
East Indies		3.40
Mustard flour, fancy		37
No. 1		33
West India Nutmeg		80
Paprika, Spanish		51
Pepper, cayenne		54
Pepper:		
Red, No. 1		53
White		61
Black		48

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage.)

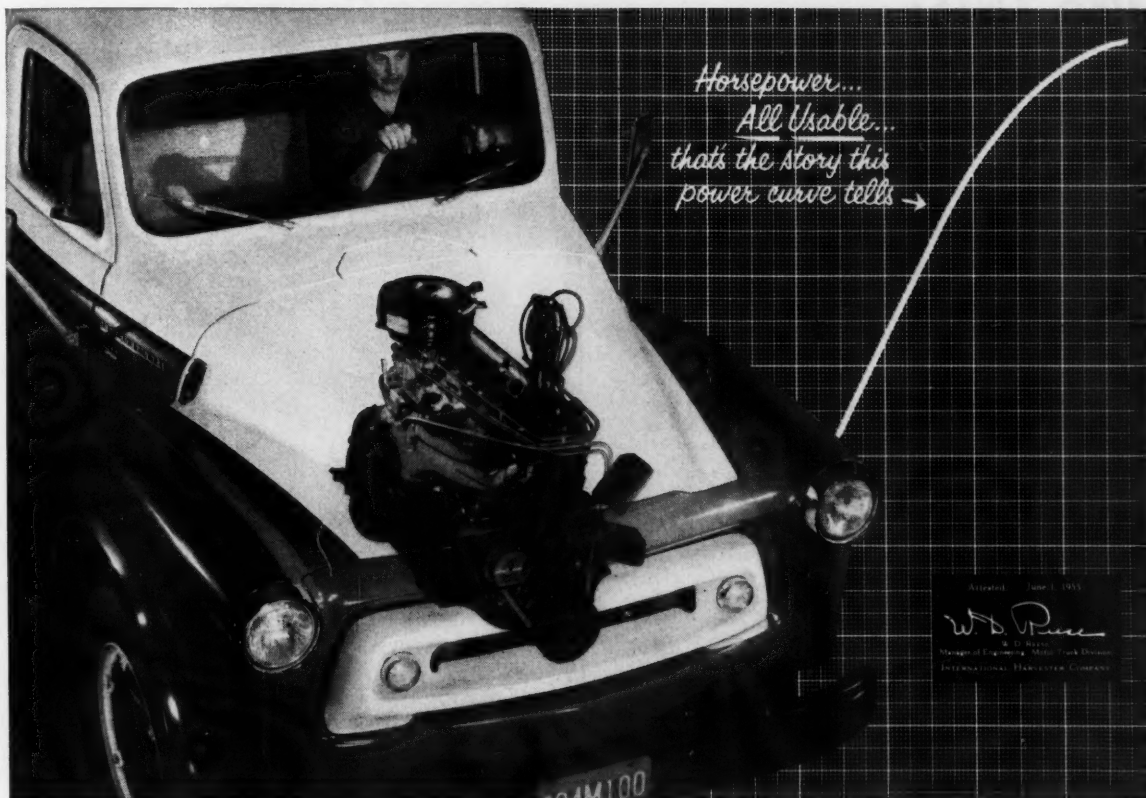
Beef casings:	
Domestic rounds, 1% to 1 1/2 inch	80 @ 80
Domestic rounds, over 1 1/2 inch, 140 pack.	75 @ 90
Export rounds, wide, 1 1/2 in.	1.25 @ 1.50
Export rounds, med., 1 1/2 @ 1 1/2 in.	85 @ 1.15
Export rounds, narrow, 1 1/2 @ 1 1/2 in.	1.00 @ 1.25
No. 1 weas., 24 in. up.	12 @ 16
No. 2 weas., 22 in. up.	9 @ 13
No. weasands	8 @ 10
Middles, sew, 1 1/2 @ 2 1/2 inch	1.25 @ 1.50
Middles, select, wide, 2 1/2 @ 2 1/2 inch	1.75 @ 2.10
2 1/2 @ 2 1/2 inch	1.85 @ 2.50
Middles, extra select, Beef bungs, exp. No. 1.	25 @ 34
Beef bungs, domestic.	18 @ 25
Bried or salt, bladders, piece:	
8-10 in. wide, flat	9 @ 11
10-12 in. wide, flat	9 @ 11
12-15 in. wide, flat	14 @ 18
Pork casings:	
Extra narrow, 20 mm. & down	4.00 @ 4.35
Narrow, medium, 26 @ 32 mm.	3.70 @ 4.15
32 @ 35 mm.	2.30 @ 2.60
Spec. med., 35 @ 38 mm.	1.50 @ 1.90

Sow bungs	54 @ 58
Export bungs, 34 in. cut	45 @ 52
Lge. pr. bungs, 34 in.	27 @ 34
Med. prime bungs, 34 in. cut	20 @ 27
Small prime bungs	12 @ 14
Hog middles, 1 per set, cap. off	55 @ 70
Sheep casings (per hank):	
26/28 mm.	5.15 @ 5.75
24/26 mm.	5.50 @ 5.90
22/24 mm.	4.75 @ 5.15
20/22 mm.	3.85 @ 4.25
18/20 mm.	2.75 @ 3.10
16/18 mm.	1.75 @ 2.25

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car of 45,000 lbs., only paper sacked f.o.b. Chgo. gran., ton	28.00
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.02
Refined standard cane gran., basis (Chgo.)	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35
Dextrose, per cwt.	
Cerelease, Reg. No. 53	7.55
Ex-W'hs., Chicago	7.65

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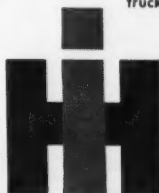
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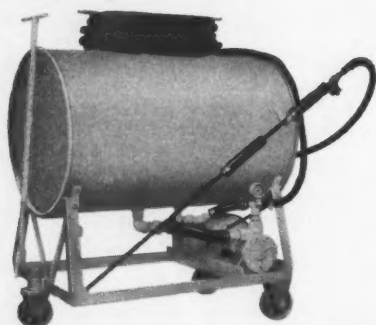
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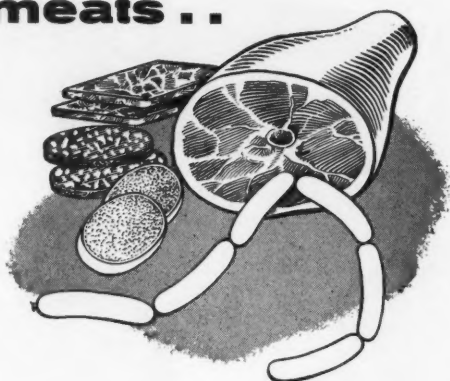
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THE NATIONAL PROVISIONER

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Dec. 6, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)	
Native steer:	
Prime, 600/800	38 1/2
Choice, 500/700	35 1/4 @ 35 1/2
Choice, 700/800	34 1/4
Good, 500/700	29 1/2
Commercial cows	21
Bull	25
Canner & cutter cows	19 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	48 1/2 n
Foreqtrs., 5/800	29 1/2
Rounds, all wts.	@ 42
Trd. loins, 50/70 (lcl)	74
Sq. chucks, 70/90	30
Arm chucks, 80/110	28
Briskets (lcl)	24
Ribs, 25/35 (lcl)	55
Naveles, No. 1	@ 10 1/4
Flanks, rough No. 1	@ 11 1/4

Choice:	
Hindqtrs., 5/800	@ 44
Foreqtrs., 5/800	28
Rounds, all wts.	@ 41
Trd. loins, 50/60 (lcl)	61
Sq. chucks, 70/90	@ 30 1/2
Arm chucks, 80/110	28
Briskets (lcl)	24
Ribs, 25/35 (lcl)	@ 50
Naveles, No. 1	@ 10 1/4
Flanks, rough No. 1	@ 11 1/4

COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Froz. C/L
60 @ 63	Cows, 3/4	59 @ 61
70 @ 77	Cows, 3/4	64 @ 67
75 @ 82	Cows, 3/5	70 @ 72
85 @ 90	Cows, 5/up	85 @ 88
85 @ 90	Bulls, 5/up	85 @ 88

BEEF HAM SETS

Insides, 12/up	39 @ 39 1/4
Outsides, 8/up	35 1/2 @ 36
Knuckles, 7 1/2/up	39 @ 39 1/4

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	16 @ 17
Good, 70/down	15 @ 16

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcaas):	Los Angeles Dec. 6	San Francisco Dec. 6	No. Portland Dec. 6
STEER:			
Choice:			
500-600 lbs.	\$34.00 @ 36.00	\$35.00 @ 37.00	\$34.00 @ 38.00
600-700 lbs.	33.00 @ 34.50	33.00 @ 35.00	33.00 @ 37.00
Good:			
500-600 lbs.	31.00 @ 34.00	32.00 @ 34.00	31.00 @ 36.00
600-700 lbs.	28.00 @ 31.00	30.00 @ 32.00	30.00 @ 35.00
Commercial:			
350-600 lbs.	29.00 @ 32.00	28.00 @ 30.00	27.00 @ 32.00
COW:			
Commercial, all wts.	22.00 @ 24.00	24.00 @ 27.00	22.00 @ 27.00
Utility, all wts.	20.00 @ 23.00	21.00 @ 24.00	20.00 @ 25.00
Canner-cutter	None quoted	None quoted	17.00 @ 20.00
FRESH CALF (Skin-off)			
Choice:			
200 lbs. down	36.00 @ 39.00	36.00 @ 38.00	33.00 @ 37.00
Good:			
200 lbs. down	34.00 @ 37.00	34.00 @ 36.00	31.00 @ 34.00
LAMB (Carcaas):			
Prime:			
40-50 lbs.	39.00 @ 41.00	39.00 @ 41.00	36.00 @ 39.00
50-60 lbs.	39.00 @ 40.00	37.00 @ 39.00	35.00 @ 38.00
Choice:			
40-50 lbs.	39.00 @ 41.00	39.00 @ 41.00	36.00 @ 39.00
50-60 lbs.	39.00 @ 40.00	37.00 @ 39.00	35.00 @ 38.00
Good, all wts.	35.00 @ 39.00	35.00 @ 38.00	34.00 @ 38.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	None quoted	12.00 @ 15.00
Good, 70 lbs. down	None quoted	None quoted	12.00 @ 15.00

BEEF PRODUCTS

Tongues, No. 1, 100's	27 1/2 @ 29 1/4
Hearls, reg., 100's	11
Livers, sel., 30/50's	24 @ 24 1/4
Lips, scalded, 100's	16
Lips, unscaled, 100's	8 1/2 @ 9
Tripe, scalded, 100's	5
Tripe, cooked, 100's	5 1/2
Lungs, 100's	5 1/4
Melts, 100's	5 1/4
Udders, 100's	4 1/2

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	38
Veal breads, under 12 oz.	57
12 oz. up	93
Calf tongue, 1 lb./down	19
Ox tails, under 3/4 lbs.	13
Ox tails, over 3/4 lb.	17

BEEF SAUS. MATERIALS

FRESH

C. C. cow meat, bbls.	29
Bull meat, bon'ls, bbls.	34
Beef trim., 75/85, bbls.	21 1/2
Beef trim., 85/90, bbls.	25 1/4 @ 26
Bon'ls chucks, bbls.	29 1/2 @ 30
Beef cheek meat,	
trmd, bbls.	17 1/2
Beef head meat, bbls.	16 1/2
Shank meat, bbls.	31
Veal trim., bon'ls, bbls.	24 @ 24 1/2

VEAL-SKIN OFF

(Carcaas)

(L.C.I. prices)	
Prime, 80/110	\$42.00 @ 43.00
Prime, 110/150	41.00 @ 42.00
Choice, 50/80	30.00 @ 34.00
Choice, 80/110	36.00 @ 39.00
Choice, 110/150	38.00 @ 39.00
Good, 50/80	25.00 @ 30.00
Good, 80/110	32.00 @ 36.00
Good, 110/150	32.00 @ 36.00
Commercial, all wts.	22.00 @ 30.00

CARCASS LAMB

(L.C.I. prices)

Prime, 40/50	38 @ 40
Prime, 50/60	37 @ 38
Choice, 40/50	38 @ 39 1/2
Choice, 50/60	37 @ 38
Good, all wts.	35 @ 37

NEW YORK

Dec. 6, 1955

WHOLESALE FRESH MEATS

BEEF CUTS

(L.C.I. prices)	
Steer:	
Prime carc., 6/700	\$38.00 @ 40.00
Prime carc., 7/800	38.00 @ 38.00
Choice carc., 6/700	36.00 @ 38.00
Choice carc., 7/800	35.00 @ 36.00
Hinds, pr., 6/700	47.00 @ 50.00
Hinds, pr., 7/800	45.00 @ 48.00
Hinds, ch., 6/700	45.00 @ 48.00
Hinds, ch., 7/800	43.00 @ 47.00

BEEF CUTS

(L.C.I. prices)	
Prime steer:	
Hindqtrs., 600/700	51.00 @ 53.00
Hindqtrs., 700/800	47.00 @ 51.00
Hindqtrs., 800/900	44.00 @ 47.00
Rounds, flank off	41.00 @ 43.00
Rounds, diamond bone,	
flank off	42.00 @ 44.00
Short loins, untrim.	70.00 @ 80.00
Short loins, trim.	95.00 @ 105.00
Flanks	13.00 @ 14.00
Ribs (7 bone cut)	46.00 @ 54.00
Arm chucks	32.00 @ 35.00
Briskets	27.00 @ 28.00
Plates	12.00 @ 13.00
Foreqtrs. (Kosher)	35.00 @ 37.00
Arm Chucks (Kosher)	36.00 @ 38.00

Choice steer:	
Hindqtrs., 600/700	48.00 @ 51.00
Hindqtrs., 700/800	45.00 @ 49.00
Hindqtrs., 800/900	43.00 @ 45.00
Rounds, flank off	41.00 @ 42.00
Rounds, diamond bone,	
flank off	42.00 @ 43.00
Short loins, untrim.	62.00 @ 70.00
Short loins, trim.	82.00 @ 95.00
Flanks	13.00 @ 14.00
Ribs (7 bone cut)	45.00 @ 52.00
Arm Chucks	30.00 @ 32.00
Briskets	26.00 @ 27.00
Plates	12.00 @ 13.00
Foreqtrs. (Kosher)	32.00 @ 36.00
Arm Chucks (Kosher)	33.00 @ 37.00

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	51
6/12 oz.	52
12 oz./up	54
Beef livers, selected	29
Beef kidneys	13
Oxtails, 1/2 lb./up, froz.	12

LAMB

(L.C.I. carcass prices)

City	
Prime, 30/40	\$43.00 @ 44.00
Prime, 40/45	44.00 @ 47.00
Prime, 45/55	43.00 @ 45.00
Choice, 30/40	41.00 @ 42.00
Choice, 40/45	43.00 @ 46.00
Choice, 45/55	40.00 @ 43.00
Good, 30/40	39.00 @ 40.00
Good, 40/45	40.00 @ 42.00
Good, 45/55	37.00 @ 40.00
Good, 55/65	35.00 @ 38.00
Western	
Prime, 45/dn.	\$37.00 @ 39.00
Prime, 45/55	38.00 @ 40.00
Choice, 45/dn.	37.00 @ 39.00
Choice, 45/55	38.00 @ 40.00
Choice, 55/65	35.00 @ 38.00
Good, 45/dn.	35.00 @ 36.00
Good, 45/55	35.00 @ 37.00
Good, 55/65	35.00 @ 36.00

VEAL-SKIN OFF

(L.C.I. carcass prices)

Western	
Prime, 80/130	\$39.00 @ 45.00
Choice, 80/130	35.00 @ 42.00
Good, 50/80	23.00 @ 25.00
Good, 80/130	30.00 @ 35.00
Com'l, 50/80	22.00 @ 25.00
Com'l, 80/130	24.00 @ 28.00

BUTCHER'S FAT

Shop fat (cwt.)	\$2.00
Breast fat (cwt.)	3.00
Edible suet (cwt.)	3.25
Inedible suet (cwt.)	3.25

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service Week ended Dec. 3, 1955 with comparisons.)

STEER AND HEIFERS:	Carcaas
Week ended Dec. 3	13,154
Week previous	11,132
COW:	
Week ended Dec. 3	1,673
Week previous	2,283
BULL:	
Week ended Dec. 3	379
Week previous	372
VEAL:	
Week ended Dec. 3	11,478
Week previous	11,708
LAMB:	
Week ended Dec. 3	33,248
Week previous	25,603
MUTTON:	
Week ended Dec. 3	850
Week previous	985
HOG AND PIG:	
Week ended Dec. 3	9,160
Week previous	6,930
PORK CUTS:	
Week ended Dec. 3	1,799,020
Week previous	1,179,607
BEEF CUTS:	
Week ended Dec. 3	178,928
Week previous	211,765
VEAL AND CALF CUTS:	
Week ended Dec. 3	3,000
Week previous	3,000
LAMB AND MUTTON:	
Week ended Dec. 3	8,575
Week previous	15,287
BEEF CURED:	
Week ended Dec. 3	14,285
Week previous	25,237
PORK CURED AND SMOKED:	
Week ended Dec. 3	358,536
Week previous	163,707
LARD AND PORK FAT:	
Week ended Dec. 3	212,057
Week previous	10,386
LOCAL SLAUGHTER	
Week ended Dec. 3	13,869
Week previous	11,300
CALVES:	
Week ended Dec. 3	11,993
Week previous	10,343

HOGS:	
Week ended Dec. 3	68,496
Week previous	53,721
SHEEP:	
Week ended Dec. 3	52,950
Week previous	40,855
COUNTRY DRESSED MEAT	
VEAL:	Carcaas
Week ended Dec. 3	6,063
Week previous	6,061
HOGS:	
Week ended Dec. 3	119
Week previous	414
LAMB AND MUTTON:	
Week ended Dec. 3	244
Week previous	122

PHILA. FRESH MEATS

Dec. 6, 1955

WESTERN DRESSED

STEER CARCASS: (Cwt.)	
Choice, 500/700	\$38.00 @ 39.50
Choice, 700/900	36.00 @ 38.00
Good, 500/800	34.00 @ 36.00

COW:	
Com'l, all wts.	24.50 @ 26.00
Utility, all wts.	22.00 @ 23.50

VEAL (SKIN OFF):	
Choice, 80/110	37.00 @ 40.00
Choice, 110/150	38.00 @ 41.00
Good, 50/80	30.00 @ 33.00
Good, 80/110	32.00 @ 35.00
Good, 110/150	33.00 @ 35.00

LAMB:	
Prime, 30/45	41.00 @ 43.00
Prime, 45/55	41.00 @ 43.00
Choice, 30/45	41.00 @ 43.00
Choice, 45/55	41.00 @ 43.00
Good, all wts.	37.00 @ 40.00

MUTTON (EWE):	
Choice, 70/down	17.00 @ 19.00
Good, 70/down	16.00 @ 18.00

LOCALLY DRESSED

STEER BEEF (lb.): Choice	
Hinds, 500/800	44 @ 48
Hinds, 800/900	42 @ 45
Rounds, no flank	43 @ 46
Hip rd., + flank	41 @ 42
Full loin, untrim.	43 @ 47
Short loin, untrim.	52 @ 58
Ribs (7 bone)	47 @ 52
Arm chucks	30 @ 32
Briskets	27 @ 30
Short plates	13 @ 14

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlott Basis, Chicago Price Zone, Dec. 7, 1955)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
35 10/12 35		22n 6/8 22n	
35a 12/14 35a		22 8/10 22	
34a 14/16 34a		20 10/12 20 1/2	
34 1/2 16/18 34 1/2		19 12/14 19	
32 18/20 32		15 1/2 14/16 15 1/2	
33 20/22 33		14 1/2 16/18 14 1/2	
33 1/2 22/24 33 1/2		13 1/2 18/20 13 1/2	
32 1/4 @ 33 24/26 32 1/4 @ 33			
31 25/30 31			
28 25/up, 2's in 28n			

Note: Regular Hams 2 1/2¢ under skinned.

PICNICS	
Fresh or F.F.A.	Frozen
19 4/6 19	
17 1/2 6/8 17 1/2	
16 1/2 8/10 16 1/2	
16 1/4 10/12 16 1/4	
16n 12/14 16n	
15 1/2 8/up, 2's in 15 1/2 n	

FAT BACKS	
Fresh or Frozen	Cured
7 1/4 n 6/8 8n	
7 1/2 n 8/10 8 1/2	
7 3/4 n 10/12 9 1/4	
9n 12/14 10 1/2	
13n 14/16 13 1/2 a	
13 1/2 n 16/18 13 1/2 a	
13n 18/20 13 1/2 a	
13n 20/25 13 1/2 a	

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, DEC. 2, 1955				
Open	High	Low	Close	
Dec. 10.55	10.67	10.52	10.65	
Jan. 10.62	10.75	10.62	10.75	
Mar. 11.00	11.10	11.00	11.10a	
May 11.27	11.32	11.25	11.32a	

Sales: 3,960,000 lbs.
Open interest at close Thurs., Dec. 1: Dec. 317, Jan. 210, Mar. 422, and May 192 lots.

MONDAY, DEC. 5, 1955				
Dec. 10.65	10.77	10.60	10.67	
Jan. 10.75	10.92	10.70	10.82b	
Mar. 11.07	11.27	11.02	11.20a	
May 11.35	11.42	11.25	11.42a	
July 11.45	11.52	11.45	11.52b	

Sales: 6,480,000 lbs.
Open interest at close Fri., Dec. 2: Dec. 317, Jan. 205, Mar. 423, and May 203 lots.

TUESDAY, DEC. 6, 1955				
Dec. 10.55	10.62	10.50	10.50b	
Jan. 10.70	10.77	10.67	10.67a	
Mar. 11.15	11.15	11.02	11.02a	
May 11.27	11.32	11.25	11.30a	
July 11.40	11.47	11.40	11.45a	

Sales: 5,400,000 lbs.
Open interest at close Mon., Dec. 5: Dec. 299, Jan. 219, Mar. 446, May 210, and July 8 lots.

WEDNESDAY, DEC. 7, 1955				
Dec. 10.50	11.00	10.47	10.50b	
Jan. 10.65	10.70	10.62	10.65	
Mar. 11.02	11.07	10.97	11.00b	
May 11.25	11.30	11.20	11.20b	
July 11.40	11.45	11.40	11.40a	

Sales: 5,920,000 lbs.
Open interest at close Tues., Dec. 6: Dec. 271, Jan. 218, Mar. 444, May 205, and July 8 lots.

THURSDAY, DEC. 8, 1955				
Dec. 10.45	10.52	10.32	10.35b	
Jan. 10.67	10.67	10.42	10.47	
Mar. 10.95	11.02	10.82	10.87b	
May 11.22	11.25	11.10	11.15b	
July			11.35b	

Sales: 9,000,000 lbs.
Open interest at close Wed. Dec. 7: Dec. 259, Jan. 232, Mar. 455, May 214, and July 8 lots.

FRESH PORK CUTS	
Job Lot	Car Lot
30 1/2 @ 31 Loins, und. 12	30
30 1/2 @ 30 1/2 Loins, 12/16	29 @ 29 1/2
30 Loins, 16/20	31
30 Loins, 20/up	29 1/2
23 @ 24 Bost. Butts, 4/8	23a
23 Bost. Butts, 8/12	22 1/2 a
23 Bost. Butts, 8/up	22 1/2 a
28 @ 29 Ribs, 3/dn	27 1/2 @ 28
25 Ribs, 3/5	21 1/2
20 Ribs, 5/up	19 1/2

OTHER CELLAR CUTS	
Fresh or Frozen	Cured
8 1/4 Square Jowls	None
6 @ 6 1/4 Jowl Butts, loose	7n
7 1/4 n Jowl Butts, boxed	None

CHGO. FRESH PORK AND PORK PRODUCTS

Dec. 6, 1955 (l.c.l. prices)	
Hams, skinned, 10/12	40
Hams, skinned, 12/14	38
Hams, skinned, 14/16	36
Picnics, 4/6 lbs., loose	21
Picnics, 6/8 lbs.	18 1/2
(Job Lot)	
Pork loins, boned, 10 1/2 @ 60	@ 62
Shoulders, 16/dn., loose	21 1/2
Pork livers	9 1/2 @ 10
Tenderloins, fresh, 10's	70
Neck bone, bbls.	6
Ears, 30's	9 @ 10
Feet, a.c. 30's	5 1/2 @ 6

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in job lots only)

Pork trim., reg. 40%	10 @ 10 1/2
Pork trim., guar. 50%	10 1/2 @ 11
Pork trim., 80% lean, bbls.	23 1/2
Pork trim., 95% lean, bbls.	32 @ 33
Pork head meat, trim.	15 1/2
Pork cheek meat, trim., bbls.	19 @ 20

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$13.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	12.75
Kettle rendered tierces, f.o.b. Chicago	13.50
Leaf kettle rendered tierces, f.o.b. Chicago	14.00
Lard flakes	15.25
Neutral tierces, f.o.b. Chicago	15.25
Standard shortening, N. & S. (del.)	18.00
Hydro. shortening, N. & S.	19.25

WEEK'S LARD PRICES

P.S. or Dry	P.S. or Dry	Ref. in 50-lb.
(Tierces) Loose	(Open)	(Mkt.)
Dec. 2...10.75a	9.00	11.37 1/2 n
Dec. 3...10.75n	9.00n	11.37 1/2 n
Dec. 5...10.75n	8 1/2 @ 9	11.37 1/2 n
Dec. 6...10.62 1/2 n	8.87 1/2	11.25n
Dec. 7...10.62 1/2 n	8.87 1/2	11.25n
Dec. 8...10.50n	8.50n	11.00

ONLY HEAVY HOG VALUES BETTER THIS WEEK

(Chicago costs and credits, first two days of the week)

Hog values varied unevenly this week as cutting margins on light and medium weight kinds fell back some, while those on heavies edged upward. It was the sharp decline in the live heavy hog market which accounted for the improvement.

—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$ 9.57	\$13.64	\$ 9.17	\$12.75	\$ 8.94
Fat cuts, lard	3.88	5.54	3.85	5.43	3.50
Ribs, trimmings, etc.	1.38	1.99	1.30	1.82	1.23
Cost of hogs	\$11.58		\$11.25		\$10.38
Condemnation loss	.02		.02		.02
Handling, overhead	1.41		1.25		1.13
TOTAL COST	\$13.01	\$18.58	\$12.52	\$17.51	\$11.53
TOTAL VALUE	14.83	21.17	14.32	20.00	13.67
Cutting margin	+\$1.82	+\$2.59	+\$1.80	+\$2.49	+\$2.14
Margin last week	+ 2.00	+ 2.88	+ 2.01	+ 2.79	+ 1.83

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Dec. 6	San Francisco Dec. 6	No. Portland Dec. 6
FRESH PORK Carcasses: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs., U.S. 1-3	None quoted	None quoted	None quoted
120-170 lbs., U.S. 1-3	\$21.50 @ 22.50	None quoted	\$20.00 @ 21.50

FRESH PORK CUTS No. 1:

LOIN:			
8-10 lbs.	33.00 @ 38.00	36.00 @ 40.00	34.00 @ 38.00
10-12 lbs.	33.00 @ 38.00	36.00 @ 40.00	34.00 @ 38.00
12-16 lbs.	33.00 @ 38.00	36.00 @ 40.00	35.00 @ 37.00

PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	27.00 @ 31.00	30.00 @ 34.00	31.00 @ 34.00

HAMS, skinned:			
12-16 lbs.	41.00 @ 49.00	48.00 @ 50.00	46.00 @ 48.50
16-18 lbs.	40.00 @ 49.00	45.00 @ 47.00	45.00 @ 47.50

BACON, "Dry" Cure No. 1:			
6-8 lbs.	35.00 @ 42.00	45.00 @ 50.00	39.00 @ 42.00
8-10 lbs.	33.00 @ 39.00	40.00 @ 45.00	37.00 @ 40.00
10-12 lbs.	31.00 @ 38.00	38.00 @ 40.00	34.00 @ 38.00

LARD, Refined:			
1-lb. cartons	14.00 @ 17.00	18.00 @ 19.00	14.50 @ 16.50
50-lb. cartons & cans	15.00 @ 16.50	18.00 @ 17.00	None quoted
Tierces	13.00 @ 16.00	16.00 @ 17.00	12.50 @ 15.50

N. Y. FRESH PORK CUTS

Dec. 6, 1955 (l.c.l. prices)	
Pork loins, 8/12	\$31.50 @ 36.00
Pork loins, 12/16	32.00 @ 33.00
Hams, sknd., 10/14	41.00 @ 43.00
Boston butts, 4/8	28.00 @ 31.00
Spareribs, 3/down	30.00 @ 32.00
Regular picnics, 4/8	25.00 @ 27.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00

City Box lots	
Hams, sknd., 10/14	\$40.00 @ 45.00
Pork loins, 8/12	34.00 @ 38.00
Pork loins, 12/14	33.00 @ 37.00
Picnics, 4/8	22.00 @ 24.00
Boston Butts, 4/8	28.00 @ 32.00
Spareribs, 3/down	30.00 @ 36.00

N. Y. DRESSED HOGS

(l.c.l. prices)	
(Heads on, leaf fat in)	
50 to 75 lbs.	\$21.50 @ 24.50
75 to 100 lbs.	21.50 @ 24.50
100 to 125 lbs.	21.50 @ 24.50
125 to 150 lbs.	21.50 @ 24.50

CHGO. WHOLESALE SMOKED MEATS

Dec. 6, 1955	
Hams, skinned, 14/16 lbs., wrapped	43
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	45
Hams, skinned, 16/18 lbs., wrapped	42
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	44
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	33
Bacon, fancy sq. cut, sec. less, 12/14 lbs., wrapped	30
Bacon, No. 1 sliced, 1-lb. open-faced layers	41

PHILA. FRESH PORK

Dec. 6, 1955	
WESTERN DRESSED PORK CUTS—U.S. 1-3, l.b.:	
Reg. loins, trmd., 8/12	33 @ 35
Reg. loins, trmd., 12/16	33 @ 35
Reg. loins, trmd., 16/20	None qtd.
Butts, Boston, 4/8	29 @ 32
Spareribs, 3/down	30 @ 32
Regular picnics	25 @ 27

LOCALLY DRESSED

U.S. 1-3 Lb.	
Pork loins, 8/12	34 @ 37
Pork loins, 12/16	34 @ 37
Bellies, 10/12	21 @ 22
Spareribs, 3/dn.	30 @ 33
Sk. hams, 10/12	45 @ 48
Sk. hams, 12/14	42 @ 45
Picnics, 4/8	23 @ 26
Boston butts, 4/8	29 @ 31

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended December 3, 1955 was 8.9, the USDA has reported. This ratio compared with the 9.4 ratio for the preceding week and 11.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.235, \$1.192 and \$1.535 per bu. during the three periods, respectively.



FROM
THE WORLD
OF
YESTERDAY..

...to the
manufacturing plants
of today COME...

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STORE with CITY PRODUCTS

CONTINUOUS PERFORMANCE

NATIONWIDE REFRIGERATED WAREHOUSE DIVISIONS

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GENERAL OFFICES:
City Products Corporation
33 S. Clark St., Chicago 3, Ill.

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Dec. 7, 1955

BLOOD

Unground, per unit of ammonia (bulk) *5.00@5.25n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose: Low test *5.00n Med. test *4.75@5.00n High test *4.75@5.00 Liquid stick, tank cars *1.75

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged... Carlots, ton 62.50@ 70.00 50% meat, bone scraps, bulk ... 60.00@ 67.50 55% meat scraps, bagged ... 77.00 60% digester tankage, bagged... 70.00@ 75.00 60% digester tankage, bulk 67.50@ 72.50 80% blood meal, bagged 110.00@ 117.50 Steamed bone meal bagged (spec. prep.) 85.00 60% steamed bone meal, bagged. 65.00@ 70.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia 3.60 Hoof meal, per unit ammonia 6.25@6.35

DRY RENDERED TANKAGE

Low test, per unit prot. *1.10n Med. test, per unit prot. *1.05@1.10 High test, per unit prot. *1.00n

GELATINE AND GLUE STOCKS

Calf trimmings (limed) Per cwt. 1.35@ 1.50 Hide trimmings (green salted) 6.00@ 7.00 Cattle jaws, scraps and knuckles, per ton 55.00@57.00 Pig skin scraps and trimmings ... 5.25@ 5.50

ANIMAL HAIR

Winter coil dried, per ton *125.00@135.00 Summer coil dried, per ton *60.00@ 65.00 Cattle switches, per piece 4@5 1/2 Winter processed, gray, lb. 20 Summer processed, gray, lb. 12 1/2@13 1/2

n—nominal. a—asked. *Quoted delivered.

TALLOWs and GREASES

Wednesday, Dec. 7, 1955

Only a few consumers indicated the 8c, Chicago bleachable fancy tallow price. Most buyers' ideas were at 7 7/8c, and consequently a fair trade developed at both levels, c.a.f. Chicago. Other trade consummated late last week involved several tanks of all hog choice white grease at 8 7/8c and 9c, c.a.f. New York, the latter price for nearby shipment.

Bleachable fancy tallow sold at 8 3/8c, c.a.f. Baltimore, and 8 1/2c delivered New York on regular production, and 8 5/8c for latter destination on hard body material. Edible tallow was available at 9c, Chicago, with producers looking for bids. A few tanks of all hog choice white grease sold at 8 7/8c, c.a.f. East.

Best interest on Friday of last week for bleachable fancy tallow was 7 7/8c, Chicago, and several tanks moved at that basis. Offerings of product were reported as more plentiful. All hog choice white grease sold at 8 3/4c, c.a.f. East, 30-day shipment. Several more

tanks sold at 8 7/8c, same destination, for prompt shipment. The trade indicated 7 7/8c, delivered New York, on yellow grease; with 6 7/8@7c, talked, Chicago.

No material change was registered at the start of the new week. All hog choice white grease sold at 8 3/4c, c.a.f. East. Continued buying interest for bleachable fancy tallow was at 7 7/8c, and special tallow at 7 7/8c, c.a.f. Chicago; a fair trade developed at that basis.

Bleachable fancy tallow regular production, sold at 8 3/8c, c.a.f. New York. Re-sale all hog choice white grease traded at 8 3/4c, delivered New York. Bids of 8 5/8c were heard later, with the asking price fractionally higher. Several tanks of edible tallow sold at about 9c, Chicago basis. Some bleachable fancy tallow reportedly sold at 8 1/4c, c.a.f. East, and presumably out of the Mideast.

At midweek, another 1/8c decline was registered, with bleachable fancy tallow selling at 7 7/8c and yellow grease at 6 7/8c, all c.a.f. Chicago. All hog choice white grease was bid at 8 1/2c, c.a.f. East, and held at 8 5/8c.

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Phone: VALley 2726

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P.O. Box 225
Station "A"
Buffalo 6, New York
Phone: FIlmore 0455

OR CONTACT YOUR LOCAL DARLING & COMPANY REPRESENTATIVE

Several tanks of bleachable fancy tallow sold at 8¼c, c.a.f. New York.

TALLOW: Wednesday's quotations: edible tallow, 9c; original fancy tallow, 8c; bleachable fancy tallow, 7¼c; prime tallow, 7½c; special tallow, 7¼c; No. 1 tallow, 7c; and No. 2 tallow, 6c.

GREASES: Wednesday's quotations: not all hog choice white grease, 7¼c; B-white grease, 7¼c; yellow grease, 6½c; house grease, 6½c; and brown grease, 5¼@6c. The all hog choice white grease was quoted at 8½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Dec. 7, 1955
Dried blood was quoted Wednesday at \$5 nominal per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 nominal per unit of ammonia and dry rendered tankage was priced at \$1.10 nominal per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, DEC. 2, 1955

	Open	High	Low	Close	Prev. close
Dec.	13.00	13.00b	13.12b
Jan.	13.05	13.08b	13.17b
Mar.	13.40	13.36b	13.40
May	13.40b	13.41	13.43
July	13.37	13.39	13.40
Sept.	13.30	13.25b	13.27b
Oct.	13.15b	13.18b	13.20b

Sales: 86 lots.

MONDAY, DEC. 5, 1955

	Open	High	Low	Close	Prev. close
Dec.	12.94b	13.10	12.91	13.04b	13.00b
Jan.	12.95b	13.05b	13.08b
Mar.	13.35b	13.47	13.42	13.38b	13.36b
May	13.38b	13.53	13.49	13.46b	13.41
July	13.35b	13.50	13.37	13.45	13.39
Sept.	13.20b	13.26b	13.25b
Oct.	13.15b	13.30	13.30	13.25b	13.18b

Sales: 152 lots.

TUESDAY, DEC. 6, 1955

	Open	High	Low	Close	Prev. close
Dec.	13.00b	13.23	13.12	13.12b	13.04b
Jan.	13.04b	13.19	13.18	13.14b	13.05b
Mar.	13.39b	13.48	13.44	13.40b	13.38b
May	13.47b	13.51	13.48	13.49	13.46b
July	13.47b	13.51	13.48	13.48	13.45
Sept.	13.30b	13.25b	13.26b
Oct.	13.25b	13.23b	13.25b

Sales: 88 lots.

WEDNESDAY, DEC. 7, 1955

	Open	High	Low	Close	Prev. close
Dec.	13.11b	13.12	13.12	13.11b	13.12b
Jan.	13.15b	13.12b	13.14b
Mar.	13.43	13.43	13.39	13.35b	13.40b
May	13.50	13.50	13.45	13.42b	13.49
July	13.45b	13.47	13.45	13.42b	13.48
Sept.	13.25b	13.20b	13.25b
Oct.	13.20b	13.20b	13.23b

Sales: 48 lots.

VEGETABLE OILS

Wednesday, Dec. 7, 1955

Crude cottonseed oil, carlots, f.o.b.	
Valley	11pd
Southeast	11¼n
Texas	11½n
Corn oil in sacks, f.o.b. mills	11½pd
Peanut oil, f.o.b. mills	17½n
Soybean oil, f.o.b. mills	10½pd
Coconut oil, f.o.b. Pacific Coast	10½a
Cottonseed foots:	
Midwest and West Coast	2
East	2

OLEOMARGARINE

Wednesday, Dec. 7, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	9½@9¼
Extra oleo oil (drums)	13¼@14

n—nominal, a—asked, *Quoted delivered.

HIDES AND SKINS

Hide trading lively Tuesday, with steady prices generally maintained in big packer hide market—Small packer and country hide markets strong—River overweight kipskins sold ½c lower—Northern calfskin prices decline in heavy trade—Fair quality No. 1 shearlings sold at 2.25.

CHICAGO

PACKER HIDES: There were steady bids for certain selections of hides early Monday, and later in the day most of the list was wanted at steady levels. The position of sellers, however, was not made known.

A heavy volume of hides was sold on Tuesday, and steady prices were maintained. Light native steers, light and ex-light Texas steers and native bulls were the only selections not to share in the day's activity. River light native steers were held at 16c and bid at 15½c. St. Paul, Milwaukee and Chicago native bulls were bid at 10½c.

Heavy native steers sold at 13c for Rivers and 13½c for Chicago and St. Louis production. Butt-branded steers sold at 11½c, as did heavy Texas steers. Colorados brought 11c. Ex-light native steers sold at 18½c. River heavy native cows sold at 12c and Chicago and St. Paul stock brought 12½c. St. Paul light native cows sold at 13½c, Milwaukee light native cows at 14½c and Rivers at 15c. Branded cows sold at 11c and 11½c.

The hide market at midweek was mostly quiet. St. Paul heavy native steers sold at 13½c, Chicago light native cows at 14½c and Chicago light native steers sold higher at 16c. Native bulls moved up in price to 10½@11c.

SMALL PACKER AND COUNTRY HIDES: There was a strong undertone in the small packer and country hide markets this week, but not very many sales were confirmed. The 50@52-lb. average small packer hides sold in the Midwest at 12½c, with additional offerings priced at 13c unsold up to midweek. Some 45-lb. average reportedly sold at 14½c. The 60-lb. average were also stronger, and quoted at 10½c, nominal basis. Other offerings of this average were reportedly priced as high at 12c in the Midwest. The country hide market showed strength, with 9c bid on locker butchers, refused. Straight locker butchers reportedly sold at 9½c. Some 48@50-lb. renderer hides sold at 8½c.

CALFSKINS AND KIPSKINS: The calfskin market became weaker Mon-

day, when a heavy volume traded at lower levels. Northern lightweight calf sold at 51c and heavy calf brought 50c. River light calf sold at 47½c, while River heavy calf brought 45c. River overweight kipskins sold at 30c. Kip was held at 33c and bid at 32c early Tuesday, but the bid was reportedly withdrawn later.

SHEEPSKINS: A mixed car of No. 1 shearlings and fall clips sold at 2.25 on the shearlings and 2.75 on the clips, f.o.b. Chicago, quality reportedly fair. The No. 2 and No. 3 shearlings were quoted nominally at 1.70 and .70, respectively. Dry pelts were offered at 24@25c, but no sales were heard at those levels up to midweek. Pickled skins were stronger, with sheep sold at 12.50 and lambs at 10.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Dec. 7, 1955	Cor. Week 1954
Hvy. Nat. steers	13 @13½	10 @10¼n	
Lt. Nat. steers	15 @16	12½@13n	
Hvy. Tex. steers	11½n	9n	
Ex. lgt. Tex.	15½n	13½n	
Butt brnd. steers	11½n	9n	
Col. steers	11n	8¼n	
Branded cows	11 @11½n	9 @9½n	
Hvy. Nat. cows	12 @12½n	10 @10½n	
Lt. Nat. cows	13½@15n	12 @12½n	
Nat. bulls	10½@11n	8n	
Branded bulls	9½@10n	7n	
Calfskins:			
Nor., 10/15	50n	32½n	
10/down	51n	37½n	
Kips, Nor., nat., 15/25	33a	24½n	

SMALL PACKER HIDES	
STEERS AND COWS:	
60 lbs. and over	10¼n 9 @9½n
50 lbs.	12½ 11n

SMALL PACKER SKINS	
Calfskins, all wts.	40@42n 23 @24n
Kips, all wts.	23 @25n 17 @18n

SHEEPSKINS	
Packer shearlings:	
No. 1	2.25@2.50 2.15n
Dry Pelts	24@25a 25n
Horsehides, Untrim.	7.75@8.25n 7.50n

N.Y. HIDE FUTURES

FRIDAY, DEC. 2, 1955

	Open	High	Low	Close
Jan.	11.71b	11.90	11.84	11.84b-93a
Apr.	12.14b	12.40	12.25	12.30b-35a
July	12.50b	12.80	12.69	12.69b-75a
Oct.	12.90b	13.20	13.20	13.10b-20a
Jan.	13.10b	13.35b-50a
Apr.	13.30b	13.55b-75a

Sales: 36 lots.

MONDAY, DEC. 5, 1955

	Open	High	Low	Close
Jan.	11.80b	11.95	11.93	11.93b-12.00a
Apr.	12.35b	12.40	12.40	12.36b-42a
July	12.74b	12.80b-90a
Oct.	13.15b	13.20b-30a
Jan.	13.40b	13.46b-60a
Apr.	13.70	13.80	13.79	13.75b-85a

Sales: 9 lots.

TUESDAY, DEC. 6, 1955

	Open	High	Low	Close
Jan.	11.80b	11.81	11.80	11.81
Apr.	12.35b	12.43	12.24	12.24
July	12.75b	12.85	12.68	12.68
Oct.	13.25	13.25	13.04	13.08
Jan.	13.47b	13.34b-50a
Apr.	13.65b	13.66	13.66	13.60b-80a

Sales: 35 lots.

WEDNESDAY, DEC. 7, 1955

	Open	High	Low	Close
Jan.	11.74b	11.95	11.90	11.80b-90a
Apr.	12.15b	12.35	12.35	12.23b-35a
July	12.55b	12.62b-73a
Oct.	12.95b	13.00b-15a
Jan.	13.20b	13.25b-40a
Apr.	13.40b	13.50b-70a

Sales: 5 lots.

THURSDAY, DEC. 8, 1955

	Open	High	Low	Close
Jan.	11.70b	11.70	11.55	11.55b-65a
Apr.	12.25b	12.25	12.05	12.13
July	12.60b	12.48b-55a
Oct.	13.00b	12.95b-13.05a
Jan.	13.25b	13.26	13.26	13.20b-30a
Apr.	13.50b	13.56	13.56	13.50b-60a

Sales: 22 lots.

LIVESTOCK MARKETS...Weekly Review

Swine Growers' Group Urges More Even Hog Marketing, Multiple Farrowing Of Pigs

Regular and good eating is the biggest single reason for the orderly marketing of hogs, says the National Swine Growers' Council. The council urges a more even distribution in the numbers of hogs going to market daily, to avoid seasonal surpluses and shortages that occur under present conditions. A steady flow of hogs to market is needed to provide more stable prices for farmers and permit more efficient use of labor by the packer.

Farmers are urged to "top out" their market hogs by selling each week the hogs that have reached 200 lbs. in weight. This would help to avoid heavy, market-breaking runs and reduce the extra lard problem that comes with the heavyweight hog. The group points out that the live, handy-weight market hog is a perishable product, just as is the tarty pork that he yields, and that both farmer and processor must sell the product at its best.

A steady supply of hogs for the market throughout the year is the goal of the National Swine Growers' Council in recommending that farmers develop a multiple farrowing program of hog production.

The council suggests that many farmers will find it convenient to farrow two groups of sows twice a year, with farrowing dates set 90 days apart. The biggest single advantage of this system would be more orderly selling of hogs with less of the seasonal price fluctuation commonly due to extremely heavy market runs. This practice would level the sow market, also, as sow supplies now vary from

as much as 50 per cent to as little as 5 per cent of the total receipts, according to the season.

Multiple farrowing will have production advantages in addition to the removal of market price risks. Smaller groups of sows farrowing at intervals will make more efficient use of farrowing and feeding equipment, and produce market hogs more uniform in size. Time and labor needed to care for the hogs will also be distributed more evenly, the council points out.

Esskay Buys Most Prize Animals At Eastern Show

Continuing its more than a quarter century support of the 4-H Club and F.F.A. programs, the Wm. Schludenberg-T. J. Kurlde Co. of Baltimore again purchased most of the champion meat animals at the Eastern National Livestock Show at Timonium.

The outstanding purchase by Esskay was the grand champion of the show, Red Royal, a shorthorn steer raised by 16-year-old John S. McWhinney of Orion, Ill. Esskay also purchased the grand champion barrow and the grand champion lamb, among many others.

Iowa Cattle Shipment To Show Worth Fifth Of Total

A \$1,500,000 shipment of Iowa cattle consigned to compete in the International Livestock Exposition, represented more than a fifth of the \$5,000,000 value set on all livestock shown in the event.

The Chicago and North Western railroad ran a "blue ribbon special" train for Iowa cattle which were consigned from Schlesing, Odebolt, Arthur, Ida Grove and other points.

Packer Cattle, Hog Costs Less In Oct., Lambs Above 1954

Packers operating under federal inspection in October bought cattle and hogs at prices lower than those a year earlier.

Average cost of cattle in October was \$16.24 compared with \$16.76 in 1954, calves at \$15.67 cost 8 per cent more than in 1954, hogs at \$14.41 had 77 per cent of the 1954 value and sheep and lambs averaging \$17.57 cost 11c per cwt. more than the year before.

The 1,692,772 cattle, 727,738 calves, 6,144,099 hogs and 1,247,536 sheep and lambs slaughtered in October had dressed yields of:

	Oct., 1955 lbs.	Oct., 1954 lbs.
Beef	909,545	829,747
Veal	89,063	95,043
Pork (carcass wt.)	1,065,839	915,733
Lamb and mutton	55,245	56,119
Totals	2,120,592	1,896,642
Pork, excl. lard	805,841	681,669
Lard production	190,120	171,156
Rendered pork fat	9,316	8,904

Average live weights of livestock butchered in October were:

	Oct., 1955 lbs.	Oct., 1954 lbs.
All cattle	984.5	950.0
Steers ¹	1,035.1	983.9
Heifers ¹	870.3	829.9
Cows ¹	966.6	948.1
Calves	223.2	235.1
Hogs	228.0	232.1
Sheep and lambs	93.6	92.4

Dressed yields per 100 lbs. live weight for the two months were:

	Oct., 1955 Per An ¹	Oct., 1954 Per An ¹
Cattle	54.8	54.3
Calves	55.6	54.9
Hogs ²	76.2	76.3
Sheep and lambs	47.5	47.3
Lard per 100 lbs., hog	13.6	14.3
Lard per animal	31.0	33.1

Average dressed weights of livestock compared as follows:

	Oct., 1955 lbs.	Oct., 1954 lbs.
Cattle	539.5	515.8
Calves	124.1	129.3
Hogs	173.7	177.1
Sheep and lambs	44.5	43.7

¹Included in cattle.

²Subtract 7.0 to get packer style averages.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 3, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 21,706 hogs; Shippers, 39,777 hogs; and Others, 40,794 hogs.
Totals: 27,424 cattle, 1,096 calves, 102,337 hogs and 7,408 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,183	949	4,489	1,760
Swift	4,551	1,051	5,643	3,815
Wilson	2,006	...	3,793	720
Butchers	8,157	...	849	...
Others	1,899	...	601	450
Totals	19,796	2,000	15,375	6,775

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,827	21,146	2,707	...
Cudahy	4,379	19,693	1,409	...
Swift	5,026	21,944	3,411	...
Wilson	4,021	16,675	2,067	...
Am. Stores	861
Conhusker	1,379
O'Neill	805
Neb. Beef	1,015
Eagle	81
Gr. Omaha	925
Hoffman
Lothschild	1,458
Roth	1,358
Kingman	1,370
Merchants	159
Others	1,650	19,793
Totals	33,303	99,251	9,575	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,351	796	16,749	3,823
Swift	3,393	2,070	15,583	3,406
Hunter	1,213	...	11,670	...
Hell	3,242	...
Krey	5,615	...
Laclede
Luer
Totals	7,957	2,866	52,859	7,289

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,954	638	20,927	4,313
Armour	4,048	398	19,556	3,496
Others	5,539	55	3,845	...
Totals	13,541	1,089	53,628	8,309

*Do not include 542 cattle, 237 calves and 9,149 hogs direct to packers.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,613	20	26,325	2,773
S.C. Dr.
Beef	3,425
Swift	3,846	...	4,532	2,708
Butchers	731	6
Others	10,668	186	43,086	1,532
Totals	23,283	212	73,893	7,013

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,496	580	2,128	...
Dana	162
Sundowner	32	...	77	...
Dold	203	...	828	...
Excel	720
Kansas	954
Armour	134	...	696	...
United	781	...	956	...
Swift	1,362	...	377	231
Others
Totals	6,083	580	3,410	1,883

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	301
Cudahy	50	21
Swift	518
Com'l	1,262
Atlas	885
United	781	3	273	...
Gr. West	679
Ideal	589
Acme	462
Harman	344
Others	3,452	403	868	...
Totals	8,363	427	1,141	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	2,459	56	...	4,293
Swift	1,755	127	8,120	2,218
Cudahy	847	92	8,539	656
Wilson	1,952	4,984
Others	10,032	140	3,095	784
Totals	17,025	415	19,764	12,908

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	1,886	7,235	9,617	1,664
Butchers	3,903	1,980	212	259
Totals	5,289	9,215	9,829	1,923

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	467
Schlachter	311	27	...	1,599
Others	4,852	931	15,960	...
Totals	5,163	958	15,960	2,066

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	7,015	6,289	39,839	5,844
Bartusch	1,527
Rifkin	1,102	30
Superior	1,935
Swift	7,978	6,242	62,150	5,764
Others	2,689	4,407	18,048	3,221
Totals	22,246	16,968	120,037	14,829

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,124	2,043	623	2,062
Swift	1,801	1,636	902	4,306
Bl. Bon.	504	39
City	617	8	167	...
Rosenthal	90
Totals	4,136	3,726	1,692	6,368

TOTAL PACKER PURCHASES

	Week end.	Prev. week	Same week
	Dec. 3	Dec. 2	1954
Cattle	194,609	181,682	181,219
Hogs	689,166	349,470	446,472
Sheep	86,346	69,191	92,188

CORN BELT DIRECT TRADING

Des Moines, Dec. 7 — Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

Hogs, U.S. No. 1-3:

120-180 lbs.	...	\$ 7.50 @ 9.60
180-240 lbs.	...	9.35 @ 10.65
240-300 lbs.	...	8.00 @ 10.40
300-400 lbs.	...	7.75 @ 9.30

Sows:

270-360 lbs.	...	8.60 @ 9.50
400-550 lbs.	...	6.60 @ 8.25

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Last week	Last year
	est.	Actual	Actual
Dec. 1	82,500	Holiday	62,500
Dec. 2	89,000	110,000	85,000
Dec. 3	65,000	78,000	52,000
Dec. 4	122,500	102,000	106,000
Dec. 5	94,500	104,000	60,000
Dec. 6	85,000	79,000	65,000

LIVESTOCK PRICES AT BALTIMORE

Livestock prices at Baltimore, Md., on Wednesday, Dec. 7 were as follows:

CATTLE:

Steers, gd. & ch.	None qtd.
Heifers, ch. & pr.	None qtd.
Heifers	None qtd.
Cows, util. & com'l.	11.00 @ 12.00
Cows, can. & cut.	7.00 @ 10.50
Bulls, com'l.	14.00 @ 15.00
Bulls, can. - cut.	10.00 @ 11.00

VEALERS:

Choice & prime	28.00 @ 31.00
Good & choice	23.00 @ 28.00
Com'l & gd. calves	14.50 @ 17.50

HOGS:

U.S. 1-3, 140/160	\$12.25 @ 12.75
U.S. 1-3, 180/240	12.00 @ 12.50
U.S. 1-3, 230/270	12.25 @ 12.75
Sows, 400/down	8.00 @ 10.25

LAMBS:

Choice & prime	20.00 @ 21.00
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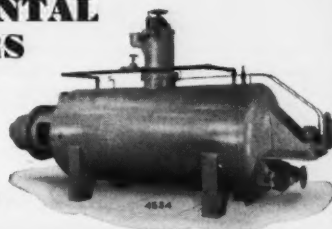
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WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended December 3, 1955 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, N. Y. City Area ¹	18,869	11,993	63,436	52,950
Baltimore, Philadelphia	9,007	1,029	34,294	3,136
Cincinnati, Cleveland, Detroit, Indianapolis	19,116	4,987	123,583	18,547
Chicago Area	28,046	7,711	70,726	8,797
St. Paul-Wis. Areas ²	35,823	40,551	173,648	17,868
St. Louis Area ³	15,024	5,650	128,253	14,159
Omaha Area	12,917	47	32,086	3,718
Sioux City	36,485	1,024	128,352	14,939
Kansas City	19,139	3,711	60,517	11,221
Iowa-So. Minnesota ⁴	32,410	15,725	375,052	41,638
Louisville, Evansville, Nashville, Memphis	9,628	8,782	62,016	Not Available
Georgia-Alabama Areas ⁵	7,494	3,349	35,508	...
St. Joseph, Wichita, Okla. City	22,560	5,095	95,753	12,640
Ft. Worth, Dallas, San Antonio	16,469	7,665	33,167	8,117
Denver, Ogden, Salt Lake City	18,146	1,092	22,771	18,538
Los Angeles, San Francisco Areas ⁶	29,243	3,759	33,922	28,019
Portland, Seattle, Spokane	7,907	1,233	23,209	3,906
GRAND TOTALS	333,223	123,403	1,501,238	258,253
Totals previous week	287,371	100,735	1,243,773	213,148
Totals same week 1954	319,602	141,779	1,344,519	254,872

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn. and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended November 26, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS Up to 1000 lbs.	VEAL CALVES Good and Choice	HOGS* Grade B ¹ Dressed	LAMBS Good Handweight
	1955	1954	1955	1954
Toronto	\$20.00	\$21.00	\$25.00	\$27.00
Montreal	20.00	20.00	25.00	25.00
Winnipeg	18.00	17.75	22.88	18.00
Calgary	18.31	19.45	16.65	13.39
Edmonton	17.35	18.50	16.90	17.00
Lethbridge	18.85	19.00
Pr. Albert	17.75	18.25	18.00	15.50
Moose Jaw	17.25	18.50	18.50	14.20
Saskatoon	17.50	18.25	18.60	19.00
Regina	17.50	17.10	17.50	16.25
Vancouver	18.00	19.30	18.50	15.00

*Dominion Government premiums not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama and Jacksonville, Florida during the week ended Dec. 2:

	Cattle	Calves	Hogs
Week ended Dec. 2	2,556	1,242	18,956
Week previous (five days)	2,300	894	13,584
Corresponding week last year	3,698	1,398	15,526

STOCKER — FEEDER SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states compared:

CATTLE AND CALVES

	1955	1954
Public stockyards	363,147	305,810
Direct	583,994	543,045
Totals	947,141	848,855
July-Oct.	1,917,357	1,966,936

SHEEP AND LAMBS

	1955	1954
Public stockyards	181,961	207,320
Direct	330,782	331,583
Totals	512,743	538,903
July-Oct.	1,494,008	1,518,565

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Dec. 7 were reported as follows:

CATTLE:	
Steers, prime	\$22.00@22.50
Steers, choice	19.50@21.50
Steers, good	15.50@19.00
Steers, com'l & gd.	13.50@16.00
Heifers, ch. & pr.	18.00@20.50
Heifers, good	17.00@17.50
Cows, util. & com'l	9.00@10.50
Cows, can. & cut.	7.00@9.00
Bulls, com'l & gd.	10.50@13.00
Bulls, cut. & util.	12.50@14.00

HOGS:	
U.S. 1-3, 180/200...	9.75@10.50
U.S. 1-3, 200/220...	9.75@10.75
U.S. 1-3, 220/240...	9.75@10.75
U.S. 1-3, 240/270...	9.25@10.25
Sows, 270/300 lbs.	8.50@8.75

LAMBS:	
Good & prime	16.50@17.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Dec. 3, 1955, compared:

	Ended Dec. 3	Prev. Week	Cor. 1954
Chicago ¹	27,424	23,484	27,493
Kan. City ²	21,796	19,177	18,200
Omaha ³	31,118	26,776	29,906
E. St. Louis ⁴	10,823	9,450	11,834
St. Joseph ⁵	13,388	12,265	11,766
Sioux City ⁶	13,901	10,761	8,987
Wichita ⁷	6,052	4,013	5,583
New York & Jer. City ⁸	13,869	11,300	13,247
Okla. City ⁹	...	12,584	12,437
Cincinnati ¹⁰	5,467	4,337	6,148
Denver ¹¹	14,505	9,925	14,703
St. Paul ¹²	19,557	12,942	20,808
Milwaukee ¹³	5,289	3,203	6,042
Totals	182,289	158,217	187,154

	Ended Dec. 3	Prev. Week	Cor. 1954
Chicago ¹	62,560	38,185	55,922
Kan. City ²	15,375	10,560	12,038
Omaha ³	109,330	69,864	79,852
E. St. Louis ⁴	44,002	27,638	37,033
St. Joseph ⁵	58,932	46,491	50,241
Sioux City ⁶	35,178	34,823	37,911
Wichita ⁷	19,371	11,206	17,113
New York & Jer. City ⁸	68,436	53,721	54,965
Okla. City ⁹	...	11,179	20,103
Cincinnati ¹⁰	18,712	15,011	15,495
Denver ¹¹	10,224	7,431	15,485
St. Paul ¹²	101,989	53,868	94,606
Milwaukee ¹³	9,829	4,933	6,512
Totals	553,938	383,960	497,276

	Ended Dec. 3	Prev. Week	Cor. 1954
Chicago ¹	7,408	8,862	11,237
Kan. City ²	6,775	6,806	7,143
Omaha ³	11,803	10,298	9,552
E. St. Louis ⁴	7,289	5,550	7,451
St. Joseph ⁵	8,300	8,582	1,348
Sioux City ⁶	2,777	3,052	6,705
Wichita ⁷	1,652	1,180	2,344
New York & Jer. City ⁸	52,950	40,855	52,310
Okla. City ⁹	...	2,298	5,346
Cincinnati ¹⁰	630	572	888
Denver ¹¹	7,322	7,380	8,614
St. Paul ¹²	7,608	7,531	9,440
Milwaukee ¹³	1,923	1,359	2,176
Totals	120,446	104,631	122,779

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended November 26:

	Week Ended Nov. 26 1955	Same week 1954
CATTLE		
Western Canada	20,393	19,478
Eastern Canada	19,323	18,380
Totals	39,716	37,858
HOGS		
Western Canada	65,760	71,306
Eastern Canada	67,026	56,835
Totals	132,786	128,141
All-hog carcasses graded	141,295	136,007
SHEEP		
Western Canada	5,892	5,621
Eastern Canada	13,560	11,622
Totals	19,452	17,243

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Dec. 3:

	Cattle	Calves	Hogs	Sheep
Salable	174	50	21	...
Total (incl. directs)	4,956	2,336	23,462	21,743
Prev. wk.
Salable	248	47
Total (incl. directs)	5,465	3,027	23,841	20,355

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	Cattle	Calves	Hogs	Sheep
Nov. 30	18,264	298	25,167	3,098
Dec. 1	3,323	441	28,578	1,573
Dec. 2	1,252	301	11,356	1,406
Dec. 3	517	54	13,550	821
Dec. 5	27,960	241	19,432	3,886
Dec. 7	17,000	400	20,500	2,700
*Week so far	51,960	1,041	67,432	11,786
Previous week	49,286	1,193	74,042	9,699
Yr. ago	45,898	1,293	59,229	13,796
2 years ago	44,485	1,409	40,863	12,732

*Including 402 cattle, 239 calves, 7,543 hogs and 1,517 sheep direct to packers.

Dec. 1.	3,102	27	9,372	933
Dec. 2.	2,641	16	8,042	911
Dec. 3.	654	...	1,605	871
Dec. 5.	8,610	...	5,625	1,851
Dec. 7.	8,000	...	6,000	500
Week				
so far	20,610	...	19,625	4,351
Previous				
week	21,510	196	20,758	4,376
Yr. ago	18,393	137	8,795	6,113
2 years				
ago	17,735	365	8,535	4,734

	1955	1954
Cattle	57,052	47,337
Calves	1,839	2,225
Hogs	109,025	98,263
Sheep	15,586	14,445

	1955	1954
Chicago ¹	27,007	22,850
Hogs	38,644	21,280
Sheep	7,069	8,201

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Dec. 7:

	Week ended Dec. 7	Nov. 30
Packers' purch.	58,421	47,400
Shippers' purch.	40,633	33,112
Totals	99,054	80,512

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Dec. 7 were reported as follows:

CATTLE:	
Steers, prime	None qtd.
Steers, gd. & ch.	\$17.75@20.50
Steers, com'l & gd.	17.50@18.00
Heifers, com'l	14.00@14.50
Cows, util. & com'l	10.25@13.00
Cows, can. & cut.	8.00@10.00
Bulls, cut. & util.	12.50@17.75

CALVES:	
Good & choice	\$18.00@19.00
Com'l & good	16.50@18.00
Cull & utility	11.00@15.00
HOGS:	
U.S. 1-3, 170/190...	\$10.00@12.00
U.S. 1-3, 240/280...	11.00@11.50
Sows, 400/475	10.00@10.50

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Dec. 2, with comparisons:

	Cattle	Hogs	Sheep
Week to date	326,000	779,000	174,000
Previous week	278,000	490,000	131,000
Same wk. 1954	339,000	682,000	176,000
1955 to date	14,257,000	21,404,000	8,359,000
1954 to date	14,725,000	18,647,000	8,062,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Dec. 1:

	Cattle	Calves	Hogs	Sheep
Los Ang.	10,200	1,150	1,300	250
N. P'tland.	3,850	560	4,100	3,350
San Fran.	1,200	150	600	1,325

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, December 6, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds. Chicago	Kansas City	Omaha	St. Paul
HOGS (Including Bulk of Sales):				
BARROWS & GILTS:				
U.S. No. 1-3:				
120-140 lbs..	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs..	\$11.00-11.50	None qtd.	None qtd.	None qtd.
160-180 lbs..	11.25-12.00	\$10.00-11.75	\$10.00-11.25	\$10.00-11.00
180-200 lbs..	11.75-12.00	11.00-11.75	11.00-11.25	10.00-11.00
200-220 lbs..	11.50-12.25	10.75-11.75	10.75-11.25	10.00-11.00
220-240 lbs..	11.00-12.25	10.25-11.75	10.25-11.25	10.00-11.00
240-270 lbs..	10.25-11.50	9.75-10.50	9.75-10.35	9.25-10.75
270-300 lbs..	10.00-10.50	9.50-10.00	9.50-10.00	9.00-9.75
300-330 lbs..	9.50-10.25	None qtd.	None qtd.	None qtd.
330-360 lbs..	None qtd.	None qtd.	None qtd.	None qtd.
Medium:				
160-220 lbs..	None qtd.	None qtd.	None qtd.	7.50-10.00
220-250 lbs..	None qtd.	None qtd.	None qtd.	9.50-10.00
BOARS:				
Choice:				
270-300 lbs..	9.00-9.25	9.50 only	9.00-9.75	8.50-9.00
300-330 lbs..	9.00-9.25	9.50 only	9.00-9.75	8.50-9.00
330-360 lbs..	9.00-9.25	9.50 only	9.00-9.75	8.50-9.00
360-400 lbs..	8.75-9.00	8.75-9.25	8.75-9.00	8.50-9.00
400-450 lbs..	8.75-9.00	8.50-8.75	8.50-8.75	8.50-9.00
450-500 lbs..	8.25-8.75	8.00-8.50	8.25-8.50	8.00-8.25
Medium:				
250-500 lbs..	None qtd.	None qtd.	None qtd.	None qtd.
SLAUGHTER CATTLE & CALVES:				
STEERS:				
Prime:				
700-900 lbs..	None qtd.	None qtd.	21.00-22.00	None qtd.
900-1100 lbs..	None qtd.	22.75-24.75	21.00-22.50	22.00-23.25
1100-1300 lbs..	None qtd.	21.00-25.00	21.00-22.00	20.75-22.50
1300-1500 lbs..	20.50-22.00	20.00-23.50	19.00-20.50	19.00-22.00
Choice:				
700-900 lbs..	20.00-22.00	19.75-22.75	None qtd.	18.75-22.00
900-1100 lbs..	None qtd.	19.25-22.75	19.75-20.50	18.50-21.75
1100-1300 lbs..	19.50-21.50	18.50-22.00	19.75-20.50	18.00-21.75
1300-1500 lbs..	18.00-20.00	17.50-20.50	18.50-19.50	17.75-20.75
Good:				
700-900 lbs..	18.00-20.00	17.75-19.75	17.00-18.00	16.00-18.00
900-1100 lbs..	17.00-19.00	16.00-19.50	16.00-16.50	16.00-18.50
1100-1300 lbs..	17.00-19.00	15.25-19.25	15.50-16.25	15.00-17.50
Commercial:				
all wts.	13.50-17.00	12.50-17.25	13.00-15.00	12.00-15.00
Utility:				
all wts.	12.00-13.50	11.25-12.75	11.00-13.00	10.00-12.00
HEIFERS:				
Prime:				
600-800 lbs..	21.00-22.50	None qtd.	21.00-22.00	20.00-21.00
800-1000 lbs..	21.00-22.50	21.50-22.25	21.00-22.00	20.00-21.00
Choice:				
600-800 lbs..	18.25-21.50	19.00-21.50	19.00-21.00	19.50-20.50
800-1000 lbs..	18.25-21.50	18.75-21.50	18.50-21.00	18.50-20.00
Good:				
500-700 lbs..	17.00-17.50	16.25-19.00	16.00-18.50	16.00-19.00
700-900 lbs..	17.00-17.50	16.25-19.00	16.00-18.50	16.00-19.00
Commercial:				
all wts.	13.00-15.00	12.00-16.25	12.00-14.50	10.00-12.00
Utility:				
all wts.	10.00-13.00	10.00-12.00	10.00-12.00	9.25-10.00
COWS:				
Commercial:				
all wts.	10.50-11.50	10.00-11.50	10.00-11.00	10.00-12.00
Utility:				
all wts.	9.50-10.50	9.00-10.25	9.00-10.00	9.25-10.00
Can. & cut.				
all wts.	6.50-9.50	7.50-9.50	8.00-9.25	8.00-9.00
BULLS (Yrln. Excl.) All Weights:				
Good	10.00-12.00	10.50-13.50	11.00-12.00	11.00-12.50
Commercial	13.00-14.00	14.25-15.00	12.00-13.00	13.00-14.00
Utility	11.50-13.00	12.50-14.25	11.00-12.00	11.00-13.00
Cutter	9.50-11.00	11.50-12.50	9.00-11.00	9.50-11.00
VEALERS, All Weights:				
Ch. & pr.	25.00-28.00	22.00-24.00	18.00-20.00	19.00-21.00
Com'l & gd.	15.00-19.00	14.00-22.00	13.00-18.00	13.00-16.00
CALVES (500 Lbs. Down):				
Ch. & pr.	16.00-19.00	16.00-19.00	15.00-18.00	16.00-18.00
Com'l & gd.	13.00-16.00	12.00-16.00	11.00-15.00	12.00-16.00
SHEEP & LAMBS:				
LAMBS (110 Lbs. Down):				
Ch. & pr.	18.25-18.75	18.00-19.00	17.50-18.00	18.00-18.25
Gd. & ch.	16.50-18.25	17.25-18.25	17.00-17.50	17.00-17.50
LAMBS (105 Lbs. Down) (Shorn):				
Ch. & pr.	17.75-18.25	17.75-18.50	17.50-18.00	17.50-18.00
Gd. & ch.	16.25-17.75	17.00-18.00	17.00-17.50	16.50-17.50
EWES:				
Gd. & ch.	4.00-5.00	5.25-6.75	4.00-5.00	4.00-5.00
Cull & util.	3.00-4.00	4.00-5.25	3.50-4.00	3.00-4.00

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CANNING PRODUCTION SPECIALIST: Experienced in all meat and dry pack items, yields, cost and usage. Capable of assuming full charge. W-437, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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HELP WANTED

PORK MANAGER and SAUSAGE MANAGER

Rapidly growing young company at the gateway of the great southwest, wants two alert, young product men. One to manage our pork provision department, regulate production, promote sales, help develop new packages, and the other to head up our sausage department, same job. Particular interest in pre-packaging. These are real opportunities for the right men who want to grow with the business. Prefer men with at least 5 to 7 years' experience, and with plenty of imagination. Write age, experience, etc. to Box W-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Manufacturer of films for packaging of powders, foods and liquids, has an opportunity for responsible salesman. Knowledge of properties of transparent packaging materials desired. Call on manufacturers and processors. Seasoned sales background preferred, but don't hesitate to write if you know the business though not selling now. Attractive salary with expenses. W-464, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SUPERINTENDENT

Practical experience in upper New York state plant for slaughtering, boning and processing of cattle and calves. Past experience in running plant essential. All data must be fully documented. Answers will be held in strict confidence. W-457, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Wanted to represent small well established meat packer in Philadelphia area, selling full line of fresh meats and provisions. State qualifications in first letter. Reply to Box W-466, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SPECIALTY SALESMAN: Well known to chain buyers, to specialize in sales of perishable canned meats and other meat products. W-467, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

AGGRESSIVE INDUSTRIAL ENGINEER: Experienced in meat packing and sausage operations, to make time studies, ratings and set-up standards usable for incentive plans. Prefer married man 30-40 years old, capable of becoming part of management. Give experience, education, marital status and expected salary, in first answer. Your application will be held confidential. W-442, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Experienced in processed meats, to sell quality sausage products, smoked meats and sliced bacon. Man with experience selling chain stores and wholesalers preferred. Must be able to set up sales force and take full charge. Excellent opportunity with new progressive concern. Write, giving all particulars, experience and references, etc. All replies held in strict confidence. W-454, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

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Excellent opportunity for young ambitious chemist to head our quality control department. Degree in chemistry and packing house experience required. Reply in confidence to Box W-456, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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